

# *Thanksgiving Buffet*

-IN THE BALLROOM-

## **Soup**

Butternut Squash Bisque, Curried Apple Walnut Compote  
Wild Mushroom Vol au Vent, Wild Mushrooms, Vermouth Crème, Fresh Herbs, Vol au Vent

## **Cold Selections**

Ultimate Salad Bar  
Mixed Baby Lettuces, Baby Iceberg, Mesclun Greens, Romaine Hearts  
Pickled Crimini Mushrooms, Roasted Mini Peppers, Chick Peas, Marinated Red Onion, Cherry Tomato, Cucumber,  
Parmesan Cheese, Roasted Tomato, Marinated Olives, Focaccia Croutons  
Assorted Dressings and Vinaigrettes  
Red and White Endive Slaw, Lemon Vinaigrette  
Baby Arugula, Grapefruit & Hazelnut Dressing

## **Raw Bar**

Shrimp Cocktail, Local Oysters & Little Neck Clams  
Cocktail Sauce, Cognac Sauce and Champagne Mignonette

## **Carving Station**

Roasted Turkey with Sage and Thyme, Cornbread Stuffing, Giblet Gravy, Cranberry Sauce  
Herb Roasted Prime Rib of Beef, Natural Jus, Horseradish Cream  
Honey Glazed Ham, Apple butter, Golden Raisin Chutney

## **Hot Selection**

Corn Meal Crusted Local Sea Bass, Roasted Corn and Tomato Salsa  
Country Green Beans, Double Smoked Bacon, Onions  
Sweet Potato Casserole, Pecan Streusel  
Boursin Mashed Potatoes  
Sautéed Brussels Sprouts  
Potato Gnocchi, Foraged Mushrooms, Roasted Tomatoes, Parmesan Cream

## **Desserts**

Pumpkin Spice Cupcakes  
Pecan Bars  
Pumpkin Pie  
Apple Pie  
Caramel Layer Cake  
Chocolate Mousse  
Chocolate Ganache Cake  
PB & J Tart  
Key Lime Pie

## **CHILDRENS BUFFET**

Fruit Salad, Vanilla Yogurt Dressing  
Crispy Chicken Fingers, Avondale Farm Honey Mustard Sauce  
Ham Steak, Brown sugar Pineapple Glaze  
Maple Glazed Carrots