

# *Thanksgiving Buffet*

-In the Ballroom-

## **Soup**

Butternut Squash Soup, Curried Apple Walnut Compote  
Cream of Chicken with Wild Rice

## **Cold Selections**

Field Greens, Shaved Vegetables, White Balsamic  
Red and White Endive Slaw, Lemon Vinaigrette  
Arugula, Roasted Apples, Feta, Maple Vinaigrette  
Kale Caesar Salad, Parmesan Cheese, Croutons, Caesar Dressing  
Cranberry-Orange Couscous, Spinach, Red Onion, Goat Cheese, Sunflower Seeds, Citrus Vinaigrette

## **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**

Salmon, 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  
Maple Bourbon PE  
Pumpkin Pie  
Apple Pie  
Apple Cider Cheesecake  
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