

Thanksgiving Buffet

-In the Ballroom-

Sample Menu

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