



Thanksgiving Feast Menu

NOVEMBER 23, 2023 | 8 AM - 6 PM

ADULTS \$59.95 | CHILDREN (5-12) \$29.95 | CHILDREN (4 & UNDER) FREE

Salad Station

QUINOA SALAD WITH KALE & ROASTED CORN,
DRIED CRAISENS
PISTACHIO AMBROSIA SALAD
POTATO SALAD
CURRY CASHEW CHICKEN SALAD
FRESH FRESH FRUIT DISPLAY

BROCCOLI SALAD WITH DRIED CRANBERRIES,
BACON AND SUNFLOWER SEEDS
CAPRESE SALAD
GREEN SALAD WITH ASSORTED TOPPINGS
CAESAR SALAD

Antipasto Station

TRADITIONAL HUMMUS | FRIED PITA BREAD | OLIVE TAPENADE | CHERRY PEPPERS
PICKLED ASPARAGUS PICKLED GREEN BEANS | SLICED PROSCIUTTO
SUN DRIED TOMATOES | PEPPERONCINIS | HARD SALAMI GENOA SALAMI | CAPICOLA
MARINATED ARTICHOKE HEARTS | SWEET GHERKIN PICKLES.

Artisan Cheese & Cracker Assortment

CHEDDAR | HAVARTI | MUENSTER | GOUDA | PEPPER JACK | SWISS | HERBED CHEVRE | HERBED BOURSIN
GARLIC | ASSORTED CRACKERS | BREADSTICKS | SEASONAL WARM BRIE | DRIED FRUIT & NUTS

Traditional Side Dishes

TRADITIONAL CORNBREAD STUFFING
ROASTED BUTTERNUT SQUASH WITH
GORGONZOLA & TOASTED PINE NUTS
YUKON GOLD MASHED POTATOES

CANDIED SWEET POTATOES
LOBSTER MACARONI & CHEESE
GREEN BEANS ALMONDINE
RICH TURKEY GRAVY

From the Carving Board

ROASTED PRIME RIB
HERB ROASTED TURKEY

HONEY BAKED HAM
HICKORY RUBBED SALMON

Grand Display of Assorted Miniature Desserts from Executive Pastry Chef Debbie Hime

RESERVATIONS

