



## Thanksgiving 2017

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### **Soup and Salad Buffet**

Butternut Squash Bisque  
Lamb and Barley Soup  
Fresh Fruit  
Artisan Cheese and Salumi  
Vegetable Crudite  
Smoked Salmon  
Assorted Breads and Dinner Rolls

### **Seasonal Salad Bar**

Bacon, Shredded Cheese, Cucumber, Cauliflower, Red Onion, Carrots, Croutons, Tomatoes, Broccoli, Beets, Pumpkin Seeds, Dried Cranberries, Garbanzo Beans  
Ranch, Blue Cheese, Italian, Peppercorn Parmesan, Lite Italian,  
Raspberry Vinaigrette and Balsamic Vinaigrette Dressings

### **Family Style Entree and Side Dishes**

Cider Brined Turkey (White and Dark Meat)  
    Traditional Sage Stuffing  
    Giblet Gravy, Cranberry Relish  
Brussels Sprout Succotash with Grilled Corn, Edamame, Red Pepper  
Truffle Honey Glazed Carrots, Golden Raisins, Orange, Hazelnut  
Sweet Potato Pudding, Applewood Bacon, Cheddar, Jalapeno  
Creme Fraiche Whipped Potatoes, Chives

### **Dessert Buffet**

Cakes and Pies  
Cookies and Petite Fours  
Cranberry Apple Crisp  
Fresh Apple Fritters  
White Chocolate Gran Marnier Bread Pudding



**Served 11am to 3pm**

**Adult-\$32.00 / Children under 12 \$15.00/Children Under 4 No Charge**

**Please call 717.237.6419 for reservations**