

Thanksgiving Buffet Menu

Passed Hors d' Oeuvres

Rock Shrimp Lollipops
With sweet ginger glaze

Tuna Poke Cups
With pineapple chutney

Seared Beef Tenderloin
With smoked horseradish cream

Salads and Crudités

Classic Caesar Salad
House made Caesar dressing, focaccia croutons

Fall Mixed Greens
Shaved red onion, cherry tomatoes, candied walnuts, lemon thyme vinaigrette

Grilled Vegetable Platter
Garlic herb marinated squash, zucchini, radicchio, onions, eggplant, and cherry tomatoes

Shellfish Bar

Peel and Eat Shrimp
Classic cocktail sauce and lemon

Steamed Mussels and Littleneck Clams
Tossed in a herbed garlic butter

Bread and Cheese Display

Variety of house made breads and rolls served with local cheeses and butters

Main Buffet

Turkey Two Ways
Cajun fried and classic roasted turkeys served with traditional brown gravy and a Pinot Noir brown gravy

Whole Roasted Snapper
Charred fennel and lemon beurre blanc

Pan Seared Salmon
Maple gastrique, lemon butter sauce, chive

House Made Cranberry Sauce
With orange reduction

Roasted Garlic Mashed Potatoes

Scalloped Potatoes
With Vermont white cheddar

Grilled Brussel Sprouts
With pancetta

Brown Sugar Glazed Ham
Pineapple chutney bourbon glaze

Brûlée Sweet Potatoes

French Green Beans
With shallots, butter and almonds

Roasted fall squash

Desserts

An assortment of petite cakes, pies, and cookies including:

Pumpkin Panna Cotta
Banana Bread Pudding with Brûlée Bananas
Classic Pumpkin Pie with Chantilly Cream
Apple Cobbler