

# Thanksgiving Buffet Dinner

2024

**Sunday, October 13 - Monday, October 14**  
**5:00 PM - 10:00 PM**

Assorted artisan bread display  
Cranberry herb compound butter

## SOUP

**Roasted Pumpkin Soup**  
**Turkey Vegetable Chowder**

## SALADS

**Potato Salad**  
Boiled eggs, scallions, grainy mustard  
and mayonnaise

**Cumin Roasted Carrot Salad**  
With spinach and a lemon vinaigrette

**Tomato & Bocconcini Salad**  
Basil vinaigrette, balsamic glaze

**Greek Salad**  
Olives with pits, onions, tomato,  
peppers, lemon & herb vinaigrette,  
feta cheese

**Three Sisters Salad**  
Corn, zucchini, beans, raspberry  
vinaigrette

**Roasted Yam Caesar Salad**  
With kale

**Roast Beet Salad**  
Spinach, goat cheese, mustard and dill  
dressing

**Super Slaw with Sundried  
Cranberry, Toasted Walnuts,  
Roasted Apple**  
Maple lemon dressing

**Arugula Salad**  
Roasted pear and blue cheese

**Caesar Salad**  
Romaine lettuce, croutons, bacon bits,  
parmesan cheese

**Mixed Greens**  
With assorted dressings

## CARVING

**Prime Rib Beef**  
With yorkshire pudding, au jus

**Roasted Turkey**  
With gravy and cranberry sauce

## HOT SELECTION

**Beef and Wild Mushroom Stew**

**Roasted Sweet Potatoes**

**Cod Loin**  
White wine cream sauce, sage pesto  
drizzle

**Baked Macaroni and Cheese Gratin**

**Garlic Green Beans**

**Chive & Cheddar Mashed Potatoes**

**Buttered Seasonal Vegetables**

**Roasted Brussels Sprouts**  
With crisp bacon and parmesan  
cheese

**Buttermilk Cornbread**  
With pineapple and corn

**Herb Stuffed Turkey Thighs & Sage  
Gravy**

**Traditional Stuffing**

**Three Asian Options**

## DESSERT

An extensive dessert display  
featuring pies, cakes, and hot desserts

Diabetic dessert selections

Our fabulous chocolate fountain