



# Thanksgiving Menu

## STARTERS

*Crab & Corn Chowder*

*Curried Masala Butternut Squash Bisque*

*Organic Mixed Greens with Assorted Dressings*

*Baby Spinach Salad with Boar's Head Bacon, Fuji Apples, Grapes,  
Celery, & Candied Walnuts*

*Classic Caesar Salad with Sun-Dried Tomato, Crispy Capers, Shaved  
Parmesan, & Creamy Anchovy, Dressing*

## CHEF ATTENDED STATIONS & DISPLAYS

*Smoked Turkey Breast & Confit Turkey Leg*

*Carved Prime Rib with Au Jus & Horseradish Sauce*

*Shrimp & Grits*

*Omelets, Eggs, and Waffles*

*Chilled Seafood Display*

*Fresh Fruit Platter*

*Charcuterie & Cheese Display*

## BRUNCH

*Breakfast Sausage & Hickory Smoked Bacon*

*Cheddar-Garlic Grits*

*Peaches & Cream Oatmeal*

*Sweet Ricotta Cheese Blintz*

*Cinnamon Swirl French Toast*

*Assorted Muffins, Danish, & Pastries*

*Assorted Bagels & Cream Cheese*







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## MAINS

Oven Roasted Pork Loin with Roasted Apple & Sun-Dried Cherry  
Compote

Chicken & Wild Mushroom Marsala

Grilled Verlasso Salmon with Dill Sauce & Roasted Cherry Tomatoes  
Chicken Pot Pie

Braised Beef Short Ribs with Cabernet Jus

## SIDES

Country Sausage & Wild Rice Focaccia Dressing

Cranberry Orange Gelee

Roasted Garlic Whipped Potatoes

Baked Macaroni & Cheese

Pineapple Sweet Potato Soufflé

## DESSERT

Deep Dish Pecan Pie

Pumpkin Pie

Assorted Cheesecake

Decadent Chocolate Cake

Gluten-Free & Dairy-Free Options

**Adults \$72 plus tax & gratuity**

**Children 10 and under \$35**

