

Thanksgiving Buffet

Soup

Butternut squash bisque with Gingerbread
Croutons

Cold Displays

Chef's Fall Garden Salad Display
Antipasto Display to Include Imported Italian
Meats, Olives, Vegetables, and Assorted Cheese
Chilled Roasted Asparagus with Portobello
Mushrooms
Tri-Color Cheese Tortellini Salad with Sundried
Tomatoes and Champagne Dressing
Garden Cucumber and Ciabatta Bread Salad with
Fresh Basil
Grilled Vegetable Display

Seafood Display

Chilled Colossal Shrimp Cocktail, Crab Claws,
Oysters on the ½ Shell, Seared Tuna Tartar, Fresh
Lemon, Kettle One Spiked Cocktail Sauce
Atlantic Smoked Salmon and Oysters, Caviar, Dill
Blinis, Chopped Eggs, Onions, Capers

Carved To Order

Herb and Maple Glazed Turkey, Cornbread
Stuffing, Giblet Gravy, Cranberry Relish
Peppercorn Crusted Prime Rib of Beef, au Jus,
Horseradish Sauce
Assorted Dinner Rolls and Fresh Breads

Hot Buffet

Broiled Rock Fish with a Chesapeake Bay Fresh
Crab and Dill Cream
Sautéed Chicken Breast with Fresh Lemon,
Caper Berries, Garden Basil
Brown Sugar Glazed Sweet Potatoes,
Caramelized Marshmallows, Crumbled Ginger
Bread
Roast garlic red bliss mashed potatoes
Roasted Brussel Sprouts with Pancetta, Feta
Cheese, Roasted Shallots
Kingsmill Green Bean Casserole Topped with
Fried Onions

Desserts

Assorted Holiday Pies, Cakes and Pastries:
Sweet Potato, Pumpkin, Apple, Pecan Pies
Assorted Cheesecakes
Triple Chocolate Layer Cakes
Mini Tarts

Kids Table

Chicken fingers
French Fries
Mac-n-Cheese
Assorted Cookies

