

Thanksgiving Buffet



Soup

Potato and Leek, Panetta Bacon

Cold Displays

Chef's Fall Garden Salad Display

Antipasto Display to Include Imported Italian Meats, Olives, Vegetables, and Assorted Cheese

Roasted Butternut Squash with Honey-Roasted Almonds, Dried Cranberries and Goat Cheese Oatmeal Croutons and Cider Vinaigrette, Baby Greens

Local Cheese Board with Fresh Figs, Jams and Specialty Breads, Lavash, Crostini

Grilled Vegetable Display with Marinated Portobello Mushrooms, Grilled Bay Carrots, Patty Pan Squash, Pickle Red Onions, Grilled Artichokes

Seafood Display

Chilled Colossal Shrimp Cocktail, Crab Claws, Oysters on the ½ Shell, Fresh Lemon, Atlantic Smoked Salmon, Cavier, Blinis, Chopped Eggs, Onions, Capers, Kettle One Spiked Cocktail Sauce

Carved To Order

Herb and Butter Glazes Tom Turkey, Cornbread Stuffing, Giblet Gravy, Cranberry Relish

Peppercorn Crusted Prime Rib, au Jus, Horseradish Sauce

Assorted Dinner Rolls and Fresh Breads, Sweet Potato Rolls

Hot Buffet

Pan Roasted Stuff Flounder with Crabmeat, Chive Butter Sauce, Roasted Sundried Tomato

Napa Valley Grilled Chicken Breast, Baby Spinach, Fresh Basil, Tuscany Sauce

Brown Sugar Glazed Yams, Caramelized Marshmallows, Brown Sugar

Roast Garlic Red Bliss Mashed Potatoes

Roasted Brussel Sprouts, Pancetta, Roasted Shallots

Kingsmill Green Bean Casserole, Fried Onions Vegetarian Mini Quiche

Desserts

Assorted Holiday Pies, Cakes and Pastries: Sweet Potato, Pumpkin, Apple, Pecan Pies
Assorted Cheesecakes: Cherry, Peach, Black Forrest
Triple Chocolate Layer Cakes
Mini Tarts
Assorted Cookies
Brownies

Children's Table

Chicken Fingers
French Fries
Mac-n-Cheese

**Items are subject to change due to availability*

