

Thanksgiving Buffet



Soup

Butternut Squash with Cinnamon Crutons

Cold Displays

Chef's Fall Garden Salad Display

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

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

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

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

Sliced Seasonal Fruit

Seafood Display

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

Carved To Order

Herb and Butter Glazed 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 Lump Crab Stuffed Flounder, Chive Butter Sauce, Roasted Sundried Tomatoes

Cornish Hen, Baby Spinach, Fresh Basil, Tuscany Sauce

Brown Sugar Glazed Yams, Caramelized Marshmallows, Brown Sugar

Roasted Garlic Red Bliss Mashed Potatoes

Roasted Brussel Sprouts, Pancetta, Shallots

Kingsmill Green Bean Casserole, Fried Onions

Vegetarian Mini Quiche

Desserts

Holiday Pies:

Sweet Potato, Pumpkin, Apple, Pecan

Cheesecakes:

Cherry, Peach, Black Forrest

Cakes and Pastries:

Triple Chocolate Layer Cake

Mini Tarts and Pastries

Chef Sol's Homemade

Cookies and Brownies

Children's Table

Chicken Fingers

French Fries

Mac-n-Cheese



**Items are subject to change due to availability*