



2018 Thanksgiving Day Buffet Menu ***11:00am to 5:30 pm***

Soups

Vegan French Lentil & Mushroom Soup or Lobster Bisque

Antipasto Table

Aged Provolone, Fresh Mozzarella, Italian Meat Selection, Roasted Peppers, Marinated Mushrooms, Roasted Tomatoes, Marinated Olives, Grilled Vegetables, Ciabatta, Focaccia & Grilled Spiced Flatbreads

Salads

Caesar Salad

Fresh Seasonal Fruit Salad

Shaved Vegetable & Feta Salad, Lemon-Dill Vinaigrette

Broccoli & Quinoa Salad with Crisp Vegetables, Miso Vinaigrette

Baby Greens, Gorgonzola, Spiced Walnuts, Dried Cranberries, Balsamic Vinaigrette

Shrimp Cocktail

Cocktail Sauce and Lemon

Carving Board

Butter & Herb Roasted Turkey Breast, Pan Gravy & Cranberry Orange Sauce

Rosemary & Herb Crusted Sirloin of Beef, Horseradish Cream

Entrées and Sides

Bourbon Glazed Ham, Black Cherry & Orange Compote

Seared Salmon with Kalamata Olive & Salsa Cruda

Chicken Francaise with Lemon Caper Beurre Blanc

Cider Glazed Baby Carrots

Sour Cream & Chive Mashed Potatoes

Sausage & Sage Stuffing

Green Bean Casserole

Brussels Sprouts with Pancetta & Shallots

Whipped Butternut Squash with Maple & Sage Cream

Dessert Table

Assorted Pastries, Pies, & Tortes

Crepe Station with Ice Cream, Berry Sauce, Whipped Cream, Bananas Foster Syrup

Coffee & Tea Service

Adults \$ 40.95 Children Ages 6 to 10 \$ 19.95

Children 5 and Under \$9.95

20% Service and 6.35% Tax will be automatically added to all meals

By Reservation Only

(860) 572-5334 (Monday and Tuesdays)

(860) 572-5303 (Wednesday thru Sunday)