



Thanksgiving 2019

MENU

soups

Butternut Squash | Roasted Garlic & Chicken Soup

salads

Seasonal Greens | Crispy Romaine Salad
Waldorf Salad | Raw Vegetable Salad
Spinach, Mandarin & Strawberry Salad
Tomato-Mozzarella with Garden Pesto
Roasted Vegetable & Pasta Salad
Cucumber Apple & Shrimp Salad

carving station

Honey Mustard Baked Pork
Slow Roasted Beef Loin
Roasted Young Turkey

hot station

Mahi Mahi with Toasted Almond & Caramelized Banana
King Salmon under Gratinated Béarnaise Sauce
Orange Garlic & Herb Baked Chicken
Apricot and Baked Ham

sides

Maple Roasted Pumpkin | Creamy Mashed Potatoes
Grilled Corn on the Cob | Seasonal Vegetables
Brown Butter Roasted Yam and Marshmallows
Corn Pudding | Herb & Cranberry Wild Rice
Bacon Apple & Celery Stuffing

desserts

New York Cheesecake | Gluten Free Ganache Tart
Brown Butter Pear and Cranberry Cobbler
Bourbon-Pecan Pie | Bread Pudding
Duo of Chocolate Mousse Shooters
Blueberry Pie | Sweet Potato Pie
Pumpkin Pie | Apple Pie
Seasonal Fresh Fruit

