



Thanksgiving Buffet

Harvest Salad Display (GF)

With assorted toppings, dressings

Shrimp Cocktail Shooters (GF)

Individual shrimp, cocktail sauce, horseradish, lemon

Gourmet cheese display

Baked brie, jams, crackers, bread, berries

House Roasted Turkey Breast, dark meat available (GF)

House-made sage gravy and fresh cranberry sauce

Roasted Beef Tenderloin with Red wine jus (GF)

Baked Local Cod

Butter crumbs, lemon garlic sauce, roasted tomatoes, parsley

Savory Herb Stuffing

A mix of gourmet bread, fresh herbs, onions, celery

Homestyle Baked Macaroni & Cheese

A delightful blend of cheese, large elbow pasta, light crumb topping

Butter Whipped Potatoes (GF)

Creamy and light, but bursting with flavor

Sweet Potato Gratin (GF)

Layers of sweet potato, cream, parmesan

Sweet Corn Succotash (GF)

Corn, lima beans, red pimentos, scallions

Homemade Green Bean Casserole

Baked in a mushroom cream sauce, topped with fried onions and crumbs

Sauteed Broccoli & Carrots (GF)

Simply sautéed with pink Himalayan salt & garlic

Chef Made Desserts

Classic Pumpkin Pie, Bourbon Pecan Pie,

Flourless Chocolate Torte (GF), Sea salt Caramel Apple Tart

(GF) = Gluten Free

