

THANKSGIVING DINNER BUFFET

Guests are welcomed with ice tea or champagne

DISPLAY

Cheese and dried fruit platter
Fresh fruit platter
Grilled and marinated
vegetables
Spinach quiche

SIDES

Chive mash potatoes
Caramelized brussels sprouts
with bacon and onions
Slow roast cauliflower and
broccoli
Glazed carrots and herbs

CHILDREN'S MENU

Macaroni and cheese
Chicken cutlets and white
gravy

Kiddie crudite

Iceberg lettuce with
Thousand Island dressing

Fresh fruit cubes and
assorted JELL-O

Fall apple and grape
salad dressed with honey,
yogurt and mint

CARVING STATION

Roast turkey, with cornbread stuffing, sage gravy, cranberry relish
Mustard-cruste roast pork, dried fruit compote and au jus

ENTRÉES

Baked penne pasta with roasted vegetables
Baked ham with apple-cider sauce
Sea bass with smoky bacon and herbs, and almond rice
Grilled chicken with slow roast cauliflower and broccoli
Braised beef with roast fingerling potatoes

SALADS

Bibb lettuce with Roquefort dressing and chives
Marinated mushroom salad
Fingerling potato salad
Toasted cous cous salad
Spinach with bacon, hard-boiled eggs and grain mustard
dressing

SEAFOOD

Cold poached salmon with dill sauce
Peel-and-eat shrimp with cocktail sauce
Crab salad
Bay shrimp salad

ASSORTED DESSERTS