

Thanksgiving Day Champagne Buffet

Starters

Garden Salad – Cucumber, Tomato, Carrots, Onions, Croutons
Ranch, Balsamic & Apple Cider Vinaigrette

Roasted Winter Squash & Farro Salad – Dried Fruit, Roasted Carrots
& Maple Vinaigrette

Hot Smoked Salmon - Pickled Onions, Crème Fraiche, Crostini

Fruit & Cheese Display - Assorted Crackers, Rolls & Spreads

Carving Station

Herb Roasted Turkey Breast & Turkey Leg Confit – Herb Velouté,
Cranberry & Orange Relish

The Main Event

Herb Seared Mahi – Citrus Tomato Buerre Blanc, Winter
Squash and Fennel Tapenade, Sage Butter

Red Wine Braised Beef – Pearl Onion Demi-Glace

Boursin Whipped Potatoes

Sausage & Sage Stuffing

Honey Glazed Root Vegetables

Green Bean Casserole

Desserts & Decadence

Pumpkin Spice Bread Pudding ~ Spiced Rum Caramel

Pumpkin Pie | Chocolate Decadence Cake

Assorted Holiday Tarts

Complimentary Champagne/Mimosas

Coffee ~ Tea ~ Non-Alcoholic Drinks Included

Full Bar Service Available



Featuring live entertainment