

THANKSGIVING DAY FEAST

PRICING

Adults \$75

Children \$25 [10 & under]

Beverage, Service

& Tax Not Included

SALADS & SOUP

ARTISAN BREAD DISPLAY

ROASTED BUTTERNUT SQUASH SOUP

LOBSTER BISQUE

BRUSSELS SPROUTS & GOAT CHEESE SALAD

roasted pine nuts, shaved red onion, white balsamic-honey vinaigrette

MISTA VERDE

organic field greens, shaved carrot, lemon vinaigrette

PEAR SALAD

fall mixed greens, pomegranates, shallot dressing, parmesan cheese

ENTRÉES & ACCOPANIMENTS

CARVED ROASTED TURKEY

cranberry relish

CARVED APPLE-STUFFED PORK LOIN

natural pork jus

BRAISED SHORT RIB

red wine reduction

CRISPY-SKIN SALMON

creamy leaks

EGGPLANT PARMESAN

marinara sauce, mozzarella cheese

RIGATONI BOLOGNESE

BAKED PUMPKIN ZITI

pumpkin puree, ricotta cheese, mozzarella cheese, fresh sage

TRADITIONAL STUFFING

SWEET POTATO CASSEROLE

torched marshmallow

THE BEST MASHED POTATOES

FALL ROASTED VEGETABLES

DESSERTS

BLUEBERRY CHEESECAKE BREAD PUDDING

chocolate bourbon sauce

PECAN PIE & TRADITIONAL APPLE PIE

INDIVIDUAL PUMPKIN MOUSSE

whipped sour cream, ginger snap cookie

MINIATURE CHEESECAKES

FALL HARVEST FRUIT PLATTER

GRANDMA'S OATMEAL RAISIN COOKIES

Let Us Do All the Cooking & Cleaning

Some Menu Items Subject to Change without Notice