



## THANKSGIVING MENU 2016



ADULTS \$57  
CHILDREN (10 AND UNDER) \$21

### CHILLED SEAFOOD DISPLAY

- SHRIMP
- CLAMS
- MUSSELS
- HOUSE SMOKED SALMON
- ASSORTED SUSHI DISPLAY

### COLD DISPLAY

- GOURMET CHEESE DISPLAY
- TOSSED FIELD GREENS
- TOASTED ALMOND QUINOA SALAD
- BAKED BRIE WITH RASPBERRY PRESERVES

### BUFFET

- BUTTERNUT SQUASH BISQUE
- BLACKENED MAHI MAHI WITH MANGO SALSA
- SEARED GULF GROUPER WITH LOBSTER SHERRY SAUCE
- SAGE CORNBREAD STUFFING
- ROASTED GARLIC AND CHIVE MASHED POTATOES
- CANDIED YAMS WITH BROWN SUGAR AND TOASTED COCONUT
- HARVEST VEGETABLE MEDLEY
- BUTTERNUT SQUASH RAVIOLI WITH SAGE BUTTER AND TOASTED PINE NUTS

### CARVING STATIONS

- PRIME RIB WITH AU JUS AND HORSERADISH SAUCE
- HAM WITH CRANBERRY AND PINEAPPLE RUM GLAZE
- TURKEY WITH CRANBERRY AND ORANGE CHUTNEY
- CLASSIC GRAVY

