



## Fall Harvest Thanksgiving Dinner Buffet

### Salads

*Fresh Baked Cocktail Buns with Butter*

*Baby Mache, Watercress & Spinach Salad with Mandarins, Dried Cranberries, Toasted Pumpkin Seeds*  
*Traditional Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano*  
*Harvest Beet Salad with Fresh Herbs and Red Wine Vinaigrette*  
*Ambrosia Salad with Toasted Coconut, Marshmallows and Chantilly Cream*

### Cold Platters

*Raw Vegetable Crudités Canoe with a Creamy Herbed Buttermilk Dip*  
*European Charcuterie Board with Mediterranean Olives & Pickled Relishes*  
*Chilled Atlantic Whole Salmon, Scandinavian Gravlax and Hot-Smoked Trout & Mackerel Mirror*  
*Pickled Herrings, Wine Poached Shrimp, Steamed Mussels & Clams*  
*Devilled Eggs, Sausage Rolls, Mini Savory Quiches*

### Hot Dishes and Carvery

*Whipped Nutmeg Potatoes with Heavy Cream & Chives*  
*Turkish Rice Pilaf with Dried Fruit, Pistachios and Pine Nuts*  
*Bouquetiere of Autumn Squash & Root Vegetables*  
*Sweet Potato Pie with Toasted Marshmallows & Toasted Pecans*

*Carved Filet of Beef Wellington with Prosciutto, Mushroom Duxelle and Madiera Sauce*

### Buffet Entrées

*Roast Tom Turkey with Herbed Apple Dressing; Pan Gravy & Cranberry Orange Compote*  
*Roast Shoulder of Pork with Apricot and Rosemary Stuffing – gf*  
*Dungeness Crab Stuffed Dover Sole, Saffron Beurre Blanc – gf*  
*Butternut Squash Ravioli with Maple Cream & Pumpkinseed Oil – v*

### Sweet Table

*Warm Bread & Butter Pudding with Crème Anglaise, Cranberry Swirl Cheesecake,*  
*Spiced Pumpkin Flans with Chantilly Cream, Bourbon Pecan Tarts*  
*White Chocolate Almond Rochers, Chocolate Dipped Long Stem Strawberries – gf*  
*Caramelized Spiced Apple & Mascarpone Mousse Verrines, Mini Grand Marnier Crème Brûlée – gf*  
*Imported & Domestic Cheese Board with Crackers*  
*An Arrangement of Fresh Sliced Seasonal Fruit & Berries*  
*100% Arabica Regular & Decaffeinated Coffee, Mighty Leaf Artisan Herbal Teas*

*Menu subject to change based on availability of ingredients.*

*Executive Chef Jason Pederson*

2022