



# THANKSGIVING MENU

**SERVED FROM 10:00 A.M.- LAST SEATING 6:00 P.M.**

## PRICING

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5 YEARS AND YOUNGER EAT FREE    65 AND OLDER - \$38.00

6 YEARS TO 11 YEARS - \$29.00 PER PERSON    12 YEARS TO 64 YEARS - \$45.00 PER PERSON

## MENU

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Roasted Turkey with Turkey Gravy and Cranberry Sauce

Carved Dijon and Brown Sugar Ham with Pineapple Glaze

Petite Grilled N.Y Steak Brandy Peppercorn Sauce

Pan Seared Lemon Artichoke Chicken Breast with Basmati Rice

Tuscan Style Sautéed Shrimp

Oven Roasted Salmon, Citrus Butter Sauce, Grilled Asparagus

Herb Stuffing

Mashed Potatoes and Gravy

Candied Yams

Green Beans with Onions and Bacon

Seasonal Pasta Primavera with Portabella Mushroom

Fall Vegetable Cous Cous Salad

Chilled Shrimp Cocktail

Smoked Salmon with Traditional Garnishes and Toast Points

Domestic and Imported Cheese Display

Seasonal Fruit Display

Charcuterie Platter

Spring Mix Salad with Roasted Butternut Squash and Maple Vinaigrette

Loaded Red Potato Salad

Roasted Fall Vegetables

### **Full Seasonal Dessert Display Featuring:**

Pumpkin, Apple, and Pecan Pie, with Whipped Cream. Cheesecake, Assorted Cakes and Pies, Mini Cream Puffs, and more.

