

Thanksgiving Buffet 2011

Starters...

Lobster and Butternut Squash Bisque
Vegetarian Corn and Parsnip Chowder
Display of New England Cheeses, Fruit and Flatbreads

Salads...

Baby Spinach Salad with Spiced Pumpkin Seeds, Gorgonzola Cheese and Dried Cranberries with Pomegranate and Cracked Pepper Dressing

Entrees...

Roast Turkey with Apple and Fresh Sage Stuffing, with Cranberry Pear Relish
And Giblet Gravy
Maple Braised Pork Loin, with a Hard Cider, Mustard and Rosemary Sauce
Slow Roasted Prime Rib with Roasted Mushroom, Shallot and Herb sauce. Accompanied by Horseradish Cream
Parmesan crusted Eggplant Medallion, topped with slow roasted tomatoes, caramelized onions, grilled portabella mushrooms, and Vermont cheddar cheese served with a tomato lemon cream and artichoke pesto
Herb Crumbed Haddock Filet, on crabmeat and spinach timbale, with a caper, citrus and fresh dill sauce

Accompaniments...

Mashed Yukon Gold Potatoes with butter braised leeks and Parmesan
Sweet Potatoes with Candied Ginger and Fresh Orange Zest
Roasted Carrots with Green Beans and Fresh Basil
Brussels Sprouts with North Country Smokehouse Bacon and Smothered Onions
New England Brown Bread, Cheddar Biscuits, Assorted Sweetbreads,
Herbed Focaccia

Our Homemade Dessert Table

Warm Fruit Crisps, Pumpkin Cobbler, Claudia's Gingerbread, and Assorted Pies
Homemade Cookies, Chocolate Cranberry Cake with Sour Cream Chocolate Ganache

Price

\$27.95 Adults
\$15.95 Kids under 12

