



THANKSGIVING CELEBRATION BUFFET

RESERVATIONS FROM 11.30AM TO 4.30PM • \$39.95 PP • KIDS U/12 \$12.95

To Start

WARM BAKED ZUCCHINI BREAD

ORGANIC BABY GREENS WITH CHAMPAGNE VINAIGRETTE

SPINACH, TOMATO & FETA SALAD

APPLE WALNUT SALAD WITH BLUE CHEESE, CANDIED PECANS & BALSAMIC VINAIGRETTE

Thanksgiving Feast

MAPLE GLAZED TURKEY BREAST WITH ROSEMARY & PORT WINE GRAVY

SEARED ATLANTIC SALMON WITH CITRUS HONEY GLAZE

CHICKEN TEQUILA PENNE PASTA

Accompaniments

TRADITIONAL SAUSAGE STUFFING - GARLIC MASHED POTATO

ROASTED BUTTERNUT SQUASH - GREEN BEANS ALMONDINE

MAPLE GLAZED BABY CARROTS - SWEET POTATO CASSEROLE

Sweet Treats

TRIPLE CHOCOLATE MOUSSE CAKE

LEMON RASPBERRY CAKE

PUMPKIN SPICED CHEESECAKE

GODIVA CHOCOLATE BROWNIE

Coffee & Fountain Sodas

