

**Thanksgiving Day**

**Thursday, November 23, 2017**

**12:00 pm and 2:00 pm Seatings**

**\$29.95 Adults/\$15.95 Children (Ages 4-12), Children (Ages 3 and Under) No Charge (Plus 6% Sales Tax and 20% Service Charge)**

**Menu**

*Hors D'oeuvres*

Mediterranean Display

Salami, Prosciutto, Mozzarella, Provolone, Olives, Oven Roasted Bell Peppers, Marinated Mushrooms, Artichoke Hearts, Crustini with Tomato Basil Bruschetta, Sweet Potato Hummus with Pita Bread and Roasted Vegetable Tray

Fresh Fruit Display

Pumpkin Pecan Baked Brie - Hot Artichoke and Spinach Dip - Bacon Wrapped Dates - Sun-Dried Tomato and Goat Cheese Crustini - Bourbon and Cider Glazed Meatballs

*Soup/Salad/Bread Station*

New England Clam Chowder & Fire Roasted Corn Chowder

Harvest Salad - Crisp Apples, Pumpkin Seeds, Dried Cranberries, Gorgonzola Cheese Salad with Cranberry Vinaigrette Dressing

Assorted Breads with Butter

*Hot Station*

Roast Turkey with Gravy and Cranberry Sauce (Carving Station)

Roasted Sirloin with Béarnaise Sauce

Baked Codfish (Encrusted with Herb Bread Crumbs, Tomato & Spinach Leaves with Lemon Sauce) – Candied Sweet Potato – Yukon Gold Mashed Potato – Traditional Stuffing – Cornbread, Raisin and Cranberry Stuffing – Braised Butternut Squash – Honey Tarragon Carrots – Tri-Color Tortellini in a Sun-Dried Tomato Pesto Sauce

*Dessert*

Pecan Pie – Pumpkin Pie- Apple Pie – Assorted Cookies – Cheesecake – Chocolate Peanut Butter Cup Cake – Tiramisu – Carrot Cake - Cannoli's – Cream Puffs – Brownies – Chocolate Mousse with Chocolate Straws – Vanilla Pudding Parfait – Pumpkin Roll

Served with Coffee and Tea

\*Soft Drinks and Alcoholic Beverages Available for Purchase