



M E N U

Thanksgiving Dinner

CANAPÉS:

MINI PUMPKIN AND SAGE TART, PUMPKIN AND BLUE CHEESE CROSTINI

A P P E T I Z E R

SPINACH ARTICHOKE DIP WITH PITA CHIPS
ASSORTED CHEESE AND DRY FRUIT, NUTS AND JAM BOARD
PUMPKIN HUMMUS DIP WITH PITA CHIPS
HOMEMADE DINNER ROLLS WITH WHIPPED HONEY BUTTER

S A L A D / S O U P

BUTTERNUT SQUASH SOUP WITH HOMEMADE CROUTONS
SPINACH AND BRUSSELS SPROUTS SALAD WITH POMEGRANATE SEEDS.
HARVEST SALAD WITH MIXED GREENS, APPLES, CANDIED PECANS, AND GOAT
CHEESE
CRANBERRY WALNUT QUINOA WITH FREEZE, ICEBERG AND LOLA ROSÉ LETTUCE
SALAD
SHRIMP AND AVOCADO WITH MIX GREEN SALAD

M A I N C O U R S E

LIVE CARVING:

ROASTED WHOLE TURKEY WITH GRAVY AND CRANBERRY SAUCE
ROSEMARY AND GARLIC ROAST BEEF WITH BLACK PEPPER SAUCE

SIDES AND VEGETARIAN MAIN COURSE:

CREAMY MASHED POTATO
MASHED SWEET POTATOES WITH TOASTED MARSHMALLOW TOPPING
SAUTÉED GREEN BEAN ALMONDINE
SAUTÉED BRUSSELS SPROUTS WITH BEEF BACON
BUTTERNUT SQUASH RISOTTO
CORNBREAD STUFFING

D E S S E R T

MINI GINGER PUMPKIN PIE
MINI PUMPKIN CHEESECAKE
PECAN PIE/ SLICED FRUIT

B E V E R A G E

ASSORTED HERBS TEA, BROWED COFFEE, CRANBERRY ORANGE PUNCH, APPLE CIDER
MARGARITA, BLUE LAGOON LEMONADE



250 SR