

THANKSGIVING FEAST

BUFFET MENU *Reservations Only*

SERVED 11:00AM - 5:00PM

CHEF'S HOLIDAY SPECIALITIES

BUTTERNUT SQUASH BISQUE
Crème Fraiche

ELABORATE BREAD & FRESH FRUIT DISPLAY
Flavored Butters, Oils, Hummus, Tapenade, Rolls, Nut & Grain Breads

**DRIED SAUSAGES, SALAMI'S SOPRESSATA, MORTADELLA
IMPORTED AND DOMESTIC CHEESES**
Olives, Roasted Peppers, Pepperoncini's, Dried Fruits, Nuts, Grapes & Honey

MOLLASSESS MOPPED PORK TENDERLOIN
Apricot & Fig Relish

ARTISAN GREENS & FALL BASKET CRUDITE'
Tomatoes, Cucumbers, Onions, Carrot Matchsticks, Broccoli Florets, Croutons, Celery, Zucchini, Yellow Squash, Asparagus, Peppers, Balsamic, Ranch and Bleu Cheese Dressings, Virgin Olive Oil & Red Wine Vinegar Cruets

ANTIPASTO SALAD
Italian Meats, Cheeses, Tomato Vinaigrette

HOLIDAY WALDORF CHICKEN SALAD
Candied Walnuts, Chicken, Grapes, Dried Cranberries

CRUSHED ICE SEAFOOD DISPLAY
Oysters, Crab Legs, Shrimp, Marinated Mussels
Lemon, Cocktail Sauce, Horseradish

PASTRAMI SALMON
Onions, Tomatoes, Capers, Lemon

FROM THE CARVERY

ROAST TOM TURKEY
Giblet Gravy, Cranberry Sauce

HONEY-DIJON GLAZED BONE-IN HAM
Mai Tai Relish

CHARCOAL CRUSTED PRIME RIB OF BEEF
Horseradish Cream, Red Wine Au Jus

FROM SILVER CHAFFERS

Traditional Stuffing
Perfect Mashed Potatoes
Roasted Fall Vegetables
Pan Flashed Mahi-Mahi Pineapple Soya Reduction
Snipped Green Bean and Mushroom Casserole, Tobacco Onion Crisps
Mashed Sweet Potato with Baked Marshmallows

CHEF'S SELECTED HOLIDAY DESSERT DISPLAY

Pies, Cakes, Cookies, Brownies, Cobblers

ADULTS \$55 . CHILDREN AGES 4-12 \$18 . CHILDREN 3 & UNDER FREE . PLEASE CALL 239-541-5600 FOR RESERVATIONS

20% Gratuity added to parties of 6 or more. No discounts or coupons will apply.