Thanksgiving DAY FEAST

International Cheese and Sausage, Crackers & lavosh
Crudité & Pita Chips / Hummus & Artichoke Dip
Smoked Salmon, Egg, Red Onion, Capers, Cream Cheese, Mini Bagels
Shrimp Cocktail with Cocktail Sauce & Lemon Wedges
Cranberry Sauce

Salads

Chopped Fruit
Wild Rice, Shredded Carrot, Apple, Raisin and Pecan Salad, Honey Mustard Dressing
Iceberg Wedge Salad, Grape Tomatoes, Red Onions, Bacon & Blue Cheese Dressing
Kale & Butternut Squash Salad / Chick Peas, Pine Nuts, Cranberries, Cider Vinaigrette
Grilled & Chilled Asparagus Platter, Roasted Mushrooms and Charred Pimento Coulis

Hot Food

Honey Glazed Carrots
Green Beans Almandine
Sage Stuffing
Candied Yams
Roasted Garlic Mashed Potatoes

Herb Grilled Salmon, Creamy Spinach & Red Pepper Orzo, Champagne-Dijon Beurre Blanc

Grainy Mustard Rubbed Pork Loin, Dried Fruit Chutney, Red Quinoa & Barley Pilaf

Three Cheese Tortellini, Oven Browned Vegetables
Sun Dried Tomatoes, Roast Garlic-Asiago Cream

Carving Stations

Herb Marinated Prime Rib, Horseradish Sauce, Thyme Au Jus

Roast Turkey Breast, Giblet Gravy

Assorted Rolls and Breads

Dessert

Pumpkin Pie, Pecan Pie, Chocolate Cream Pie, Flourless Chocolate Cake, Apple Turnovers
Assorted Cookies, Assorted Cheesecake Squares
Brownies, Lemon Bars, Chocolate Dipped Strawberries