

Thanksgiving Buffet

12:00 NOON to 5:00 PM in our Crystal Ballroom



Assorted Wisconsin Cheeses

Baby Mozzarella “Caprese”

Assorted Salamis and Marinated Olives

Seared Ahi Tuna with Wasabi Aioli & Pickled Ginger

Roasted Butternut Squash with Baby Arugula, Sage, Toasted Pecans & Shaved Parmesan

House-Cured Grav Lox with Herbed Croutons & Mustard-Dill Dressing

Orzo Pasta Salad with Apricots, Figs, Toasted Pecans and Orange Blossom

Roast Beef with Horseradish and Chive Aioli

Button Mushrooms “Caesar Style” with Crispy Bacon

Steamed Shrimp with Horseradish Cocktail Sauce

Chilled Mussels with Roasted Garlic & Sweet Tomato Basil Sauce

Mixed Lettuce and Baby Greens

Dressings: Creamy Honey, Burgundy Vinaigrette, Caesar and Blue Cheese



Freshly Baked Rolls & Sweet Butter, Herb Croutons & Parmesan Reggiano Cheese

Roast Carolina Turkey with Giblet Gravy, Carved in the Dining Room

Prime Rib of Beef with Au Jus, Carved in the Dining Room

Breast of Chicken in a Mushroom Bordelaise

Filet of Salmon with Bon Appetit’s Cucumber-Dill Sauce

Virginia Ham with Orange Golden Raisin Glaze

Truffled Macaroni and Cheese with Smoked Gouda

Wild Rice Blend • Sweet Potato Mash • Carrots Vichy • Pecan Stuffing

Yukon Gold Mashed Potatoes • Green Beans with Toasted Almonds

Desserts

An Assortment of Cheesecakes, Pumpkin Pie, Cake Selections, Éclairs, Dessert Shooters, Cream Puffs, Cake Selections, Chocolate & Strawberry Mousse, and Seasonal Fruits and Berries

Bon Appétit House Blend Coffee or Aromatic Tea

\$79.95 + Tax

Children under 10 ~ **12.95**

