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**THANKSGIVING**

\*Dinner will be served from 3:00-6:00pm

**STARTERS**

Fresh Fruit Display

Fresh Fall Salad

*Bouquet of Mixed Greens with Tomato, Cucumber, Carrots  
with a Herb Vinaigrette*

Super Food Slaw

*Brussel Sprouts, Kale, Red Cabbage, Cranberries and Carrots  
Tossed with a Apple Cider Vinaigrette*

Cucumber and Dried Cherry Salad with Feta Cheese  
*with Balsamic Vinaigrette or Ranch Dressing*

Shrimp Cocktail Display

*House Made Zesty Cocktail Sauce*

**THE MAIN EVENT**

Slow Roasted Turkey Breast with Pan Sage Gravy and Cornbread Dressing

Carved Oven-Baked Ham with Cherry Maple Glaze

Carved Prime Strip-loin of Beef with Au Jus

Baked Salmon with Tomato-Caper Jus

**ACCOMPANIMENTS**

Sweet Potato Casserole

Green Beans

Rice Pilaf

Yeast Rolls with Butter

**CHEF'S FEATURED DESSERTS**

Bourbon Pecan Pie, Pumpkin Cheesecake,

Chocolate Cake, Assorted Cupcakes  
and Gluten Free Nutella Chocolate Cake