Chanksgiving Grand Buffet

APPETIZER

Coconut Butternut Squash Bisque (VE, GF)

Bacon and Sweet Potato Corned Chowder (GF)

Cherry and Cardamom Glazed Meatballs (DF)

Assorted Deviled Eggs: traditional, candied bacon and truffled parmesan (GF)

Chilled Shrimp Display with cranberry cocktail sauce, tartar sauce (GF, DF)

Assorted Charcuterie and Cheese displays with cranberry mustard, spiced Marionberry jam, honey and peach compote

FLAT BREADS

Braised Beef, tomato jam, roasted arugula **Peach, Mozzarella, Prosciutto**, apple butter spread,
balsamic reduction

Cherry Jam, dates, shaved red onion, pecan (VE)

ENTRÈES

Shepards Pie, ground elk, peas, carrots, whipped sweet potato crust (GF)

Seared Salmon with a sage cream sauce (GF)

Slow Roasted Turkey Breast, herbed butter (GF)

Penne Pasta in sausage Bolognese, parmesan crumble

Vegan Butternut Squash Cavatappi pasta (VE)

CHEF CARVED

Herb Crusted & Smoked Prime Rib (GF/DF) accompanied with herbed au jus, horseradish sour cream and horseradish

Brown Sugar and Maple Crusted Ham (GF/DF) accompanied with stone ground apple mustard,

cranberry apple compote

KID'S BUFFET

Mac and Cheese (V)
Chicken Nuggets
Pepperoni and Cheese Pizza

SALADS

Build Your Own Salad: mixed greens, spinach and romaine, blue cheese, praline pecans, craisin, cherry tomato, cucumber, carrot ribbons, pumpkin seeds, fetta, parmesan, croutons, ranch, maple balsamic and Caesar dressing

Cavatappi Pasta Salad with cherry tomato, red onion, cucumber, sundried tomato basil and balsamic reduction (GF,VE)

SIDES

Big Ed's Rosemary Rolls, served with herbed butter (V)

Rustic Buttery Mashed Potatoes (GF, V)

Classic Vegetable Stuffing (V)

Sweet Potato Casserole with pecan, brown sugar sauce,

toasted marshmallow topping (DF, GF)

Green Bean Casserole with mushroom gravy and crispy onion (V, GF)

Herbed Creamed Corn (V,GF)

DESSERTS

Pumpkin Pie with Cinnamon Whipped Cream

Apple Pie

Assorted Cookies

Flourless Chocolate Torte with Peppermint whipped Cream

Raspberry Cheesecake Shooters

Apple Cinnamon Tart

BEVERAGES

Portland Coffee Roasters Regular & Decaf Coffee

Inspired Leaf Teas

Lemonade

Iced Tea

Full bar available for cocktail, beer and wine purchase.



Adult: \$89.00 Child: \$39.50

Veteran/65+: \$67.00