

Thanksgiving Grand Buffet

APPETIZER

Tomato Basil Bisque with house croutons (VE, GF)

Bacon & Sweet Potato Corned Chowder (GF)

Cherry & Cardamom Glazed Meatballs (DF)

Assorted Deviled Eggs: traditional, chipotle cranberry, truffle parmesan (GF)

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

Assorted Charcuterie & Cheese Displays with cranberry mustard, spiced marionberry jam, honey and peach compote

Cranberry Cream Cheese Cucumber Cups with chipotle cranberry gelée (V, GF)

Assorted Bruschetta : Herbed Ricotta, Greek Olives, Cherry Tomato, Pickled Red Onion, Grilled Baguette (V), Honey Whipped Ricotta, Amaretto Seared Peach, Toasted Pistachio, Vanilla Butter, Seared Baguette, Lemon Gastrique (V)

ENTRÉES

Corn Flake Crusted Cod, vanilla rosemary cream, grilled lemon garnish

Bourbon & Maple Braised Short Rib, vegetables (GF)

Slow Roasted Turkey Breast, herbed butter (GF)

Pacific Northwest Mushroom Bread Pudding, sage brown butter cream, crispy onion (V)

Butternut Squash & Roasted Vegetable 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

Herb Butter Corn (V, GF)

Pepperoni and Cheese Pizza

SALADS

Build Your Own Salad: mixed greens, spinach and romaine, blue cheese, praline pecans, raisin, cherry tomato, cucumber, carrot ribbons, mandarin oranges, pumpkin seeds, Feta, 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 (VE)

Rustic Buttery Mashed Potatoes (GF, V)

Smoked Gouda Mac & Cheese (V)

Traditional Vegetable Stuffing (V)

Sweet Potato Casserole with pecan, brown sugar sauce, toasted marshmallow topping (DF, GF)

Honey Stone Ground Brussels Sprouts, crispy brown sugar pancetta (GF)

Buttery Herb Corn Ribs, Maple Roasted Malibu Carrots, Roasted Squash Sticks (V, GF)

Cranberry Sauce (GF, VE)

DESSERTS

Pumpkin Pie with cinnamon whipped cream (V)

Apple Pie topped with caramel & whipped cream (V)

Assorted Cookies (V)

Flourless Chocolate Torte with peppermint whipped cream (GF,V)

Raspberry Cheesecake Shooters (V)

Chocolate & Caramel Tart with meringue cookie (V)

BEVERAGES

Portland Coffee Roasters Regular & Decaf Coffee
Inspired Leaf Teas

Lemonade

Iced Tea

Full bar available for cocktail, beer and wine purchase.

Adult: \$91.00

Child: \$40.00

Veteran/65+: \$69.00

