

Happy Thanksgiving!

MEATS

Whole Roasted Turkey
Rosemary and Salt Crusted Prime Rib
with Aus Jus
Garlic Herb Rubbed Leg of Lamb
Bone-in Pineapple Bourbon Glazed
Ham

GRAVIES

Traditional Giblet
Brown
Vegetable

CHOCOLATE FOUNTAIN

Strawberries, Pineapple, Rice Crispies,
Pretzel Sticks, Nilla Wafers, Lady Fingers
Oreos, Red Vines, Marshmallows

SEAFOOD

Blackened "Steelhead"
with Pineapple Chutney
Herb Crusted Rockfish
Dungeness and Snow Crab Sections
Peel and Eat Shrimp
Salt Crusted Salmon, Lox Tray
Seafood Chowder
Steamed Mussels
and Clams with Mirepoix
Deep Sea Red Crab
Stuffed Deviled Eggs
Prawn Scampi with Herb Butter

HOT VEGETABLES/ STARCHES

Green Bean Almandine
Brown Sugar Glazed Carrots
Brussels Sprouts with Bacon
Roasted Garlic Mashed Potatoes
Rosemary and Garlic Red Potatoes (No
Dairy)
Yams with Brown Sugar and
Marshmallows
Macaroni and Cheese Bake

BREADS/ DESSERTS

Apple Dumpling
with Salted Caramel Sauce
Cinnamon Rolls
with Caramel Drizzle and Cream
Cheese Frosting on the side
Pumpkin Pie
with Vanilla Bean Chantilly
Pecan Pie
with Bourbon Whipped Cream
Walnut and Cherry Tarts
Triple Chocolate Brownies
Cookies
Seasonal Cheesecake
White Chocolate Cupcakes
Flourless Chocolate Cake
Carrot Cake with Cream Cheese Icing
Key Lime Tarts
Passionfruit Meringue Tarts
Salted Caramel Tarts
Assorted Muffins
Seasonal Sweet Breads
Assorted Pastries
Seasonal Scones
Assorted Dinner Rolls
and Bread (Soft Rolls)

ASSORTED TRAYS

Vegetable Tray with a medley of roasted,
pickled and raw seasonal offerings
Antipasto Platter with hand sliced meats
and cheeses

COLD SALADS/ FRUITS

Caesar Salad
Waldorf Salad
Asian Chicken and Cabbage Salad
Traditional Broccoli Salad
(Bacon on side)
Seasonal Mix Greens
Fresh Fruit Display with Cantaloupe,
Honeydew, Watermelon, grapes

STUFFINGS

Dutch Apple and Sausage
Traditional Vegetable

OYSTER STATION

Freshly Shucked Oysters
With: Raspberry Pink Peppercorn
Mignonette, Tabasco, Soy Sauce, Cocktail
Sauce
Horseradish, and Lemons

