

Grand View Ballroom

Thursday November 28th, 2024 10:30 am to 7:30 pm 84 adults | kids 32

STARTERS

Butternut Squash Soup crème fraiche, nutmeg

Build Your Own Salad mixed lettuce, assorted vegetables, croutons and dressings

Cheese, Charcuterie & Crudité chef selected fine cured meats and cheeses, dried fruits, olives, marinated and fresh vegetables, crisps

> **Poached Shrimp** horseradish cocktail sauce

CARVED MEATS

Roasted Turkey Breast traditional turkey gravy, cranberry sauce

Slow Roasted Prime Rib* au jus, horseradish cream

Baked Ham plump dark raisin sauce

ENTRÉES

Grilled Atlantic Salmon lemon dill cream Herb Roasted Chicken chimichurri Vegetable Penne Pasta roasted vegetables, cream, shredded parmesan cheese

Sides

Mashed Potatoes traditional turkey gravy

Green Bean Almondine green beans, sliced almonds

Traditional Stuffing *fresh herbs, onions, celery*

Roasted Vegetables squash, bell peppers, tomatoes

Baked Sweet Potatoes brown sugar, cinnamon cream

Brown Rice Pilaf

DESSERTS

Pumpkin Tartlets Pecan Tartlets New York Cheesecake Apple Cobbler a La Mode Holiday Cupcakes