

Thanksgiving MENU

BUFFET | \$75+ PER PERSON



SOUP

Spice Roasted Pumpkin (GF) (V)

Roasted pumpkin sea salt seeds

SALADS

Mixed Leaf Lettuce (GF) (DF) (VG)

Traditional condiments

Beet & Goat Cheese (GF) (V)

Fig & balsamic dressing

Fingerling Potato (GF)

Chorizo & caramelized shallots

Seafood (GF) (DF)

Olive oil & herbs

ARTISAN SELECTION

Italian Cheeses (V)

Dried fruit, grapes & preserves

Charcuterie Platter (GF)

Local & imported

ASSORTED PASTRIES FROM OUR PASTRY CHEF

(GF) GLUTEN FREE

(DF) DAIRY FREE

(VG) VEGAN

(V) VEGETARIAN

HOT FOOD

Roasted Turkey (GF) (DF)

Turkey gravy, cranberry sauce
& traditional stuffing

(Traditional stuffing contains gluten)

Baked Halibut (GF)

Creamy shrimp tomato sauce

Crispy Brussel Sprouts (GF) (DF)

Bacon & hazelnut

Roasted Carrots & Root Vegetables (GF) (VG)

Potato Puree with Roasted Garlic (GF)

Candied Yams (GF)

CLASSIC & FALL PIZZAS & FLATBREADS

Squash & Mascarpone Flatbread

Caramelized onions, pine nuts
& honey drizzel

Turkey & Cranberry

White sauce, mozzarella,
bacon & dried cranberries

Neapolitan

Fresh mozzarella do buffela & oregano

