

# 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)

**Hip of Beef**  
Slow cooked with red wine sauce

**Baked Halibut** (GF)  
Creamy shrimp tomato sauce

**Crispy Brussel Sprouts** (GF) (DF)  
Bacon & hazelnut

**Roasted Carrots &  
Root Vegetables** (GF) (VG)

**Potato Puree** (GF)  
Roasted garlic

**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

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