

# THANKSGIVING DAY BUFFET

Thursday, November 23, 2017

Seating Available 11:00 AM, 12:00 PM,  
and 1:00 PM

## BEGINNINGS

### Selection of Artesian Bread

walnut raisin, ciabatta, pumpnickel rolls, almond  
and chocolate croissants, muffins, assorted crisps,  
focaccia and tapenades

## GREENS

mixed greens, arugula, romaine hearts, grape  
tomatoes, cucumbers, shaved carrots, mushrooms,  
dried cherries, parmesan, bleu cheese, croutons,  
balsamic vinaigrette and champagne dressing

### Butternut Squash and Kale Salad

radicchio, sage, cranberries, goat cheese,  
honey citrus vinaigrette

### Wheat Berry and Quinoa Salad

dried cranberries, hazelnuts, raisins, beets,



## CARVED

### Herb Roasted All Natural Turkey

pan gravy, house-made cranberry sauce

### Slow Roasted Ham

brown sugar-bourbon glaze

## PASTA

### Penne Pasta

sautéed shrimp, spinach, seasonal mushrooms,  
San Marzano pomodoro sauce, parmesan cheese

### Pumpkin Sage Ravioli

baby spinach, toasted shallots, maple cream sauce

## COMFORT

### Butternut Squash Bisque

autumn vegetables, heirloom potatoes,  
light vegetable broth, multi grain croutons

### Herb Roasted Root Vegetables

parsnips, baby carrots, green beans,  
butternut squash, pearl onions, turnips

### Yukon Gold Mashed Potatoes

butter and cream whipped with chives

### Candied Sweet Potato

brown sugar butter

### Traditional Stuffing

aromatic sage scented

### Market Salmon

sautéed swiss chard, lemon caper sauce

## SWEET ENDINGS

### Warm Bread Pudding

Booker bourbon sauce

### Assorted Mini Pastries

### Freshly Baked Cookies

### Assorted Seasonal Pies

Adults | \$38.00    Children | \$16.00 (3-11 yrs.)

Alcoholic beverages and NJ sales tax are not included.

An 18% gratuity will be added to all checks.

For Reservations call 908-541-8938