

Thanksgiving Menu

Marble Rounds, French Baked Rolls, Pumpernickel French, Challah Twist, Semolina Twist, Whipped Butter

Salads

Garden Salad

Fresh Fruit Platter

Grapes, Watermelon, Honeydew, Cantaloupe

Antipasto Station

Grilled Vegetables, Salami, Pepperoni, Fresh Mozzarella, Tomato, Bruschetta, Provolone, Soppressata, Roasted Peppers, Artichoke Hearts, Baked Stuffed Breads, Toast Points

Shrimp

U-Peel Shrimp with Lemon, Cocktail sauce, and Moscow sauce

Buffet

Sweet Crisp Corn

Scallop Potatoes

Green Bean Almondine

Candied Mashed Yams

Glazed Carrots

Lemon Sole Primavera

Roasted Brussel Sprouts

Herb Apple Stuffing

Stuffed Pork Loin with Poached Pears

Sliced Ham with Cherry Sauce

Roast Turkey Breast with Gravy

Lobster Mac and Cheese with Panko Parmesan Crust

Carving Station

Whole Roast Turkey

Honey Ham

Desserts

Display of Apple Pie, Pumpkin Pie, Chocolate Mousse, Rice Pudding, Cheesecake