



SEASONS THANKSGIVING BUFFET

CHEF'S CARVING STATION

Herb Roasted Turkey
Slow Roasted Baron of Beef
Honey & Stone Ground Mustard Glazed Ham

CHEF'S ENTRÉE BUFFET

Yukon Gold Mashed Potatoes
Nutmeg Sweet Potato Puree
Herb & Garlic Pan Gravy
Orange & Vanilla Spiced Cranberry Sauce
Sage & Cranberry Stuffing
Toasted Almond & Sausage Stuffing
Honey Glazed Garden Carrots
Asparagus Dijonaise
New England White Fish Chowder
Roasted Butternut Squash Bisque
Alder Wood Smoked Pacific Salmon En Crouete with Caper - Red Onion Relish
Roasted Sweet Potato Salad with Candied Pecans and Maple - Mustard
Vinaigrette
Organic Field Greens with Assorted Dressings
Fresh Baked Rolls

CHEF'S DESSERTS

Fresh Baked Pumpkin, Pecan and Apple Pies
Cinnamon Spiced Pear Cobbler
Coffee, Tea, Lemonade & Sodas

Reservations Required
Seating between 1pm & 6pm

Adults \$33

Kids 6-12 \$16

Kids 5 & under Free

