



Emerald Ballroom

THANKSGIVING BUFFET

— COLD BUFFET —

Seafood Bar — Poached Shrimp, Horseradish Cocktail Sauce & Lemon
Display of Antipasto — Assortment of Italian Meats & Salamis, Fresh Mozzarella,
Grilled Vegetables, Pickled Vegetables & Rustic Breads
Artisinal Cheeses from the Tri-State Area — Raisins on the Vine, Preserves & Almonds

— SALAD BAR —

Roasted Apples — Toasted Walnuts & Cider Reduction
Mixed Greens — Seasonal Vegetables & Assorted Vinaigrettes
Ancient Grains — Cranberries & Toasted Pecans
Heirloom Beet Salad — Vermont Goat Cheese

— HOUSE MADE SOUP —

Roasted Corn Chowder

— CARVING STATION —

Honey Glazed Bone-in Smoked Ham
Carved Herb-Roasted Heritage Turkey
Corn Bread Stuffing
Herbed Pan Gravy & Homemade Cranberry Sauce

— HOT BUFFET —

Cabernet Braised Short Ribs — Pine Island Onions & Heirloom Carrots
Grilled Organic Salmon — Parsley Almandine Sauce
Pork Paillard — Whole Grain Mustard
Whipped Yukon Gold Mashed Potatoes
Maple Rum Spiced Roasted Sweet Potatoes
Roasted Autumn Vegetables
Wild Mushroom Lasagna — Truffle Crème
Rustic Macaroni & Cheese

— DESSERT —

Pumpkin Pie | Italian Style Cheesecake
Traditional Apple Pie | Assorted Cookies
Pear Tart | Assorted Mini Pastries | Fresh Fruit Display

11:30AM - 3:00PM

AGES 12 & OVER — \$49.95 PER PERSON | CHILDREN 4-11 — \$24.95 PER PERSON | CHILDREN UNDER 4 — FREE
RESERVATIONS ARE REQUIRED. CALL 888-788-6815 TO MAKE RESERVATIONS. SPACE IS LIMITED.
