

Thanksgiving Buffet

Salads and Soup

Autumn Greens Salad

*Baby greens, roasted beets, butternut squash,
dried cranberries,
goat cheese, pepitas*

Wild Rice Waldorf

*Granny smith apples, Minnesota wild rice,
grapes, celery,
toasted walnuts, lemon aioli*

Spiced Pumpkin Soup

Trays and Displays

Assorted Fresh Fruits

House Smoked Fish Display

*Capers, red onion marmalade, boursin mousse,
cucumber salsa*

Grilled Vegetable Tray

*Portobello mushrooms, yellow squash, zucchini,
red onion, carrot.
Balsamic drizzle*

Traditional Sides

Green Bean Casserole

Northland Succotash

*Root vegetables, Brussel sprouts, tri-colored
carrots*

Mashed Potatoes w Giblet Gravy

Brandied Yams

Wild Rice Pilaf

Sausage and Apple Cornbread Dressing

Vegetarian Sage Dressing

Warm Dinner Rolls

Entrees

Chef Carved Roast Turkey

Citrus cranberry sauce

Chef Carved Herb Crusted Prime Rib

Au jus, creamy horseradish sauce

Seafood Pasta

*Shrimp, scallops, salmon, asparagus, bell
pepper, peas, onion,
white wine sage cream sauce. Farfalle pasta*

Desserts

Pumpkin Pie with Cinnamon Whipped Cream

Apple Pie

Warm Bread Pudding with Bourbon Sauce

Chocolate Layer Cake (GF)

Adults \$29

Seniors \$23

Kids 5 to 12 \$14

Kids under 5 eat free!

