



GRAND THANKSGIVING BUFFET



HARVEST CHARCUTERIE AND CHEESE DISPLAY

With Pâtés, Sliced Meats, Sausages, and Local Hudson Valley Cheeses (GF)
Served with Country Breads, Local Honeycomb, Stone-Ground Mustard, and Fruit Chutney

SEAFOOD DISPLAY

Shrimp Cocktail with Traditional Garniture (GF)
Variation of Scottish Salmon with Onion, Egg Yolk, Lemon, and Fried Capers (GF)

SOUPS

Roasted Butternut Squash Bisque with Chestnut Cream and Chives (GF, V)

SALADS

Artisan Lettuce with Assorted Toppings and Vinaigrettes (GF, V or V+)
Harvest Quartet of Potatoes with Crispy Pancetta Vinaigrette (GF)
Fall Harvest Wild Mushroom Salad with Pine Nuts and Asiago Cheese (GF, V)
Chicken Confit with Ewe's Blue, Dried Cranberries, Spinach and Aged Balsamic (GF)

PASTA STATION

Butternut Squash Ravioli with Walnut Cream Sauce (V)

CARVED TO ORDER

Roast Turkey Breast with Traditional and Giblet Gravies
Roast Prime Rib of Beef with Natural Jus (GF)
Crown Roast of Pork with Chorizo Stuffing

AT THE BUFFET

Roasted Salmon with Thyme and Lemon (GF)
Brussels Sprouts with Balsamic and Blue Cheese (GF)
Roasted Squash with Honey and Brown Sugar (GF,V)
Whipped Yukon Gold Potatoes with Boursin and Chives (GF,V)
Traditional Cranberry Chutney (GF, V+)
Brioche and Chestnut Stuffing
Maple-Braised Yams with Oranges and Cranberry (GF, V+)

DELUXE DESSERT DISPLAY

Traditional and Modern Pies, Chocolate Specialties, Seasonal Fruit Tarts, Petit Fours, Tortes & Pastries
Chef Dessert Action Station

GLUTEN FREE AND VEGAN DESSERT AVAILABLE UPON REQUEST