



Thanksgiving Dinner Buffet

11/23/17

SALADS

Fresh Market Greens

Hearts of Romaine

Traditional Accompaniments and Dressings

Grilled Persimmons, Blue Cheese, Frisse and Endive, Candied Walnuts, Sherry Vinaigrette

Mushroom and Lentil, Roasted Shallot-Bacon Vinaigrette

Poached Calamari, Cucumber and Watercress, Tomato-Cilantro Vinaigrette

Roasted Golden Beets, Spinach, Crispy Goat Cheese Crouton and Charred Orange Vinaigrette

CONDIMENTS

Garlic Croutons, Parmesan Cheese, Baby Tomatoes

Cucumbers, Marinated Olives, Carrot Ribbons

DRESSINGS

Caesar, Ranch, Balsamic, Blue Cheese

BLADE SUSHI

Assorted Maki, Nigiri

SHELLFISH & CEVICHE

Shrimp Cocktail, Snow Crab, Cocktail Sauce, Mustard Sauce

Bleaufish Ceviche

CHARCUTERIE

Selection of Cured Meats

IMPORTED & DOMESTIC CHEESE

Selection of Hard and Semi-Soft Cheese

ROTISSERIE

Carved Roasted Turkey Breast

Stuffed Turkey Roulade

Prime Rib

Pan Seared Grouper, Corn & Potato Hash, Tomato Confit

Individual Short Rib Pot Pie

Pecan Bourbon Glazed Country Ham

PLANCHA

Spiced Lamb Chop, Smashed Parsnip, Raisin Jus

Pan Seared CrabCake, Garlicky Spaghetti Squash, Heirloom Tomato Chutney

SIDES

Roasted Fall Vegetables, Maple Butter
Truffled Parmesan Creamed Spinach, Crispy Artichoke
Roasted Brussel Sprouts, Wilson House Smoked Bacon
Sweet Potato Casserole
Buttermilk Mashed Potatoes
Duck Confit Mac-n-Cheese, Dried Cherries
Corn Bread & Chicken Sausage Stuffing

SAUCES

Traditional Giblet Gravy
Cranberry and Grand Marnier Compote
Port Wine Jus
Wild Mushroom
Horse Radish Cream

WOOD STONE PIZZA

White pizza, Turkey Bacon, Fig, Chestnut
Margherita

DESSERTS

Action Station:

Pumpkin profiterole served with Hot Chocolate sauce

Small pastries:

Crème Brulee
Pecan St Honore
Pear Almond tart
Fresh fruit tart
Chocolate fudge brownie

Verrine:

Tropical fruits served with raspberry espuma

Tiramisu

Cherry Cheesecake

Whole cake/pie:

Bourbon Pecan
Pumpkin
Orange Cranberry cheesecake
Spiced carrot cake

