



# *Thanksgiving*

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## Cold Offerings

Wild Mushroom Salad (v)(gf)

Beet Salad, Goat Cheese, Pickled Onion, Mandarin Oranges (v)(gf)

Roasted Corn, Butternut Squash & Black Bean Salad, Chili Lime

Vinaigrette (v)(gf)

Caprese Salad, Basil Pesto

Shaved Brussels Sprout Salad, Cherry Tomato, Lemon Basil Vinaigrette (gf)

Quinoa Salad, Grilled Vegetables and Citrus (v)(gf)

Caesar Salad

Charcuterie and Cheese Display

Thayer House Salad with an Assortment of Dressings (v)(gf)

## From the Sea

Display of Shrimp Cocktail and Assorted Seafood Salads

## From the Carvery

Carved to Order

Herb Roasted Tom Turkey, Giblet Gravy, Cranberry Compote

New York Strip Loin, Au Jus, Horseradish Cream

Silver Dollar Rolls and Corn Bread

[Continued]



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## Accompaniments

Sausage and Caramelized Onion Brioche Stuffing  
Brown Sugar Whipped Sweet Potato (v)  
Yukon Gold Smashed Potatoes (gf)  
Dried Fruit Studded Wild Rice  
Honey Glazed Carrots (v) (gf)  
Green Beans w/ Tomato and Fried Shallots (v)

## Entrée Offerings

Old Bay Dusted Atlantic Scrod, Lobster Fricassee  
Cheese Filled Tortellini Marinara (v)  
Spice Rubbed Pork Loin, Bourbon Apple Compote

## Finishing Touches

A Variety of Cakes, Pies, Pastries and other Sweet Treats  
Cookies and Fresh Fruit

\$70 per adult plus tax + gratuity  
\$35 per child (6-12) plus tax + gratuity  
Children 5 and under are free

Executive Chef, Chris Hettinger

**\*\*Menu Items Subject to Change Without Notice Due to Market Availability\*\***