

Thanksgiving Buffet 2017

Salad Buffet

Chilled Shrimp & Crab Claws, Lemon, Cocktail Sauce + Mignonette
Grilled Autumn Vegetables, Antipasti + Assorted Pickles
5 Grain Salad, Cucumber, Peppers, Tomatoes in a Lemon Paprika Vinaigrette
Tuscan Kale + Brussels Sprouts Salad, Honeycrisp Apple, Pomegranate, Almond,
Manchego + Roasted Garlic Vinaigrette
Field Greens, Shaved Root Vegetables + White Balsamic Vinaigrette
Seasonal Sliced Fruits and Berries
Zuzu's Famous Parker House Buns, Artisanal Breads with Spreads + Dips
Imported + Domestic Cheese Display, Dried Fruits, Nuts + Compotes

Carvery

Slow Roasted Red Bird Turkey Breast, Leg + Thigh Roulade,
Sage Giblet Gravy + Cranberry Apple Relish
Honey Ham + Spiced Maple Glaze
Hot Smoked Salmon, Dill + Citrus Butter

Hot Specialties

Apple + Pecan Sourdough Stuffing made with Pan Drippings + Autumnal Herbs
Baked Yam Casserole with Brown Sugar + Marshmallow
Roasted Garlic Mashed Potatoes
Spaghetti Squash with Tomato Coulis and Roasted Vegetables
Butter Glazed Green Beans with Lemon and Almonds

Desserts

Banana's Foster Cream Pie
Apple Walnut Tart
Pumpkin Pie with 5 Spice Chantilly Cream
Smoked Pecan Pie
Razzleberry Pie
Hazelnut Brown Butter Bread Pudding
Chocolate Cherry Cheesecake

\$59 per Guest + Tax & Gratuity

\$19 per Child, 12 & Under