

Thanksgiving 2009

Soups

Butternut Squash, Apple Soup with Sage Cream

Salads

*Haricot Verte and Red Onions in Cider Vinaigrette
Tiny Tomato Salad, Basil, Olives, and Bocconcini
Shrimp and Asparagus Salad with Orange Miso
Autumn Vegetable Slaw with Apple-Honey Vinaigrette
Cucumber Salad in Red Wine Dressing
Roasted Fingerling Potatoes with Garlic and Chives
Apple and Fennel Compote with Toasted Walnuts
Mushroom Trio with Shitake, Portobello and White
Mushrooms with Oregano and Rosemary
Roasted Corn Salad
Organic Greens with Assorted Toppings and Dressings*

Displays

*Chilled Gulf Shrimp and Snow Crab Clusters, Lemons
and Cocktail Sauce
Fresh Fall Fruit and Berry Display
Wisconsin Cheese and Sausage Display
Country Pate and Terrines with Cornichons
Smoked Salmon and Home Cured Grav Lox Display
with Assorted Smoked Fish
Hummus and Flatbreads*

Carving Stations

*Honey Thyme, Roasted Turkey with Traditional
Cranberry Sauce and Cranberry & Pear Chutney
Buttermilk Horseradish Mashed Potatoes
Sage and Sausage Giblet Gravy
Cornbread, Sage and Sausage Dressing,
Sweet Potato Gratin with Candied Pecans
Carved Prime Rib of Beef, Rosemary & Roasted Garlic
Au Jus*

From The Buffet

*Roasted Pork Loin with Orange and Dijon Glaze
Potato Crusted Cod, Lemon, Lime Beurre Blanc
Breast of Chicken Stuffed with Sausage, Roasted Pear
and Pepper Sauce
Roasted Root Vegetables ,with Oatmeal, Orange, and
Ginger Crust
Door County Wild Rice Medley with Toasted Hazelnuts
Gourmet Crab Mac and Cheese*

Desserts

*Apple Pie, Pumpkin Pie, Pecan Pie, Fresh Fruit Tarts,
Pumpkin Cheesecake,
Orange Chocolate Cheesecake, Chocolate Ganache
Torte, Linzer Torte, Chocolate Dipped Strawberries
Strawberry Cream Torte, Lemon Coconut Cake,
Gingerbread Cake, Cranberry Bread Pudding,
Fresh Berry Tart, Opera Torte, Hazelnut Napoleon,
Mini Pastries, Assorted Mousses, Spicy Pumpkin Cake,
Flourless Chocolate Mint Cake*

Breakfast Specialties

*Belgium Waffles with Assorted Toppings, Maple and
Blueberry Syrups
Made to Order Omelet's with Choice of Savory Fillings
Smoked Bacon and Country Maple Sausage Patties
Geneva Potatoes with Sautéed Peppers and Onions*

Breakfast Pastries

*Fruit and Cheese Filled Danish, Assorted Kringle,
Muffins, Plain and Chocolate Croissants,
Sweet Kugelhoppf, Pnettone, Scones, Brioche*

Children's Buffet

*Fresh Fruit, Carrot and Celery Sticks, Macaroni and
Cheese, Hot Dogs
Fried Chicken, Mashed Potatoes, Jell-O, Cookies and
Brownies, Rice Crispy Treats*

Adults \$38.95

Children (6-12) \$19.00

Children (2-5) \$4.95 (Under 2) Complimentary

For reservations please call 262-249-4788