

Thanksgiving 2011

Soup

Corn Chowder with Fresh Cream and Parsnips

Salads

Haricot Verte and Red Onions in Cider Vinaigrette

Tiny Tomato Salad, Basil, Olives, and Bocconcini

Seafood Pasta Salad, Lemon-Basil Vinaigrette

Poached Baby Carrot and Peas with Honey-Tarragon Dressing

Cucumber Salad in Red Wine Dressing

Roasted Fingerling Potatoes with Sweet Garlic and Chervil

Apple and Fennel Compote with Toasted Walnuts

Mushroom Trio with Shitake, Portobello and White Mushrooms with Oregano and Rosemary

Roasted Corn Salad with Pumpkin Seeds

Harvest Greens with Assorted Toppings and Dressings

Displays

Chilled Gulf Shrimp and Crab Legs with Fresh 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 and Shellfish

Carving Stations

Orange- Maple Glazed Turkey with Citrus Cranberry Sauce and Pear Chutney

Buttermilk Horseradish Mashed Potatoes, Sage and Sausage Giblet Gravy

Apple-Sage Dressing, Sweet Potato Gratin with Candied Pecans

Carved Prime Rib of Beef, Rosemary Au Jus

Entrees

Carved Prime Rib of Beef, Rosemary Au Jus

Potato Encrusted Fresh Cod Baked with Truffle Butter

Breast of Chicken Stuffed with Caramelized Shallots and Chestnuts

Baked Autumn Squash with Oatmeal, Orange, and Ginger Crust

Door County Wild Rice Medley with Toasted Hazelnuts

Broccoli and Cauliflower Gratin

Desserts

Chef's selection of pies, tarts, cheesecakes and pastries

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

Breakfast Potatoes with Sautéed Peppers and Onions

Chef's selection of breakfast pastries

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