

# 2019 THANKSGIVING DINNER BUFFET

# THURSDAY - NOVEMBER 28<sup>TH</sup>

#### 11:30 A.M. - 4:00 P.M.

\$48.95 PER PERSON \$19.95 CHILDREN UNDER 10

ESCADRILLE CHEESE & CRACKERS CHILLED APPLE CIDER

#### SALADS

ESCADRILLE SALAD TABLE MADE TO ORDER CLASSIC CAESAR SALAD

## HAND CARVED SELECTIONS

**ESCADRILLE SLOW ROASTED TOM TURKEY** *Giblet Gravy and Cranberry Sauce* 

- **GF SWEET BAKED HAM** *Pineapple Raisin Sauce*
- **(F) PRIME RIB OF BEEF ESCADRILLE** Au Jus

#### BUFFET

BAKED NORTH ATLANTIC SALMON with Balsamic Glaze BAKED STUFFED SHRIMP with Seafood Stuffing RICOTTA RAVIOLI with Marinara Sauce

#### ACCOMPANIMENTS

(F) ESCADRILLE MASHED POTATOES
(F) RICE PILAF
(F) GREEN PEAS AND PEARL ONIONS
(F) GLAZED CARROTS
(F) BUTTERED GREEN BEANS
(F) BUTTERNUT SQUASH
(F) TURNIP

All of the above served with Fresh Baked Rolls, Cranberry-Walnut Bread and Corn Bread

## DESSERTS

GP CHOCOLATE FOUNTAIN SWEET TABLE with Cookies, Cannoli, Marshmallows and Fresh Fruit SEASONAL PIES Apple, Pecan, Pumpkin, Cranberry-Mince and Chocolate Cream Pie FRESH BREWED COLOMBIAN COFFEE, TEAS AND DECAF

(F) These items are prepared gluten free.

Package is based on per person.

All meals are subject to state and local taxes plus an 18% gratuity.

