

Breeze

THANKSGIVING MENU

SERVING FROM 12PM - 6PM

STARTERS

SOUPS & GRAZING

- **CARAMELIZED APPLE & BUTTERNUT SQUASH BISQUE**
rosemary croutons
- **BREEZE CLAM CHOWDER**
applewood smoked bacon, chopped parsley & oyster crackers

ICED SEAFOOD

- **POACHED SHRIMP & NANTUCKET OYSTERS**
cocktail sauce, champagne mignonette, lemons

MAIN COURSE

CARVING

- **HERB ROASTED TURKEY**
orange cranberry sauce, turkey pan gravy
- **PINEAPPLE & BROWN SUGAR GLAZED HAM**
roasted parsnip, baby carrot & golden beet hash
- **TRADITIONAL THANKSGIVING STUFFING**
caramelized onions, celery, carrots & chopped fine herbs

DESSERTS

- **PIES & TARTS**
*pumpkin pie | southern pecan pie
dutch apple tart | ponderosa lemon tart*
- **CAKES**
cream cheese frosted carrot cake | cranberry bunt cake | chocolate mousse cake
- **MORE ☺**
cinnamon cherry crisp | assorted macarons

- **CHEESES & CURED MEATS**
imported - domestic cheeses & sliced artisan meats, marinated olives, pickled seasonal vegetables, mustards, fig chutney, dried tropical fruits & nuts

GREENS & GRAINS

- **CAESAR SALAD**
hearts of romaine lettuce, shaved parmesan, caesar dressing, buttered croutons

FROM THE SEA

- **LEMON GRILLED ATLANTIC SALMON**
sauteed spinach & roasted mushrooms, tomato jam, veloute'
- **KING CRAB & CODFISH CAKE**
artichoke coulis, sauce vera cruz, cracked olive & basil relish

CHILDREN'S BUFFET

- **CHICKEN TENDERS & TATER TOTS**
sweet potato tater tots
- **COD FISH TACOS**
ranch slaw & cucumbers
- **CREAMY MAC N' CHEESE**
goldfish crumbs
- **PIZZAS**
three cheese and pepperoni
- **LITTLE SWEETS**
chocolate chip cookies & warm apple doughnuts

- **BREADS**
harvest rolls, buttermilk corn bread & assorted holiday crackers
- **FRUITS**
sliced melons, citrus fruits, poached pears & harvest apples, assorted berries

- **ARUGULA & BABY ICEBERG CHOP**
shaved fennel, herb roasted cauliflower, carrots & cucumbers, heirloom tomatoes, spiced pecans, orange dressing

ACCOMPANIMENTS

- **FOUR CHEESE BAKED MACARONI**
aged cheddar, mozzarella, fontina & ricotta, crushed goldfish cracker
- **SKILLET ROASTED BRUSSEL SPROUTS**
bacon cippolini jam
- **YUKON GOLD MASHED POTATOES**
- **AUTUMN GREENS AND BEANS**
asparagus, broccolini, snow peas, green beans, giganti beans, ginger, basil, mint

PRICE

\$89.00 ADULTS

\$38.00 CHILDREN
(age 5-12)