

# l'arkers' Lighthouse

# THANKSGIVING BUFFET

#### **APPETIZERS**

#### Autumn Harvest Salad

Roasted Butternut Squash, Black Kale, Arugula, Walnuts, Pomegranate Seeds, Mustard-Truffle Dressing

# Quinoa Beet Salad

Cucumber, Arugula, Balsamic Reduction, Red Wine Dill Vinaigrette

Classic Caesar Salad

Domestic & Imported Meat & Cheese Board

# **ENTRÉES & SIDES**

Red Wine Braised Short Rib
Jumbo Lump Crab Cakes
Rigatoni alla Vodka with Basil & Parmesan
Herb Brioche Stuffing
Roasted Seasonal Vegetables
Brown Butter Mashed Yams
Mashed Potatoes & Chives
Mac & Cheese
Wild Mushroom Rice Pilaf

## SEAFOOD DISPLAY

Chilled Jumbo Shrimp Shucked Oysters Scallops on a Half Shell

Cocktail Sauce • Mignonette • Lemon

#### **CARVING STATION**

# Roasted Turkey

Pan Gravy, Cranberry Sauce

#### Prime Rib

Au Jus, Horseradish Cream

#### Porchetta

Pesto, Sundried Tomato Relish

## Cedar Plank Salmon

Lemon Beurre Blanc

## **BREAD STATION**

Assorted Artisanal Breads • Corn Bread Biscuits • Butter, Preserves & Jams

# **DESSERTS**

Pumpkin Cheesecake

Graham Cracker Crust

Chocolate Cake

Crème Brûlée

Classic Creamy Custard, Caramelized Turbinado Sugar, Fresh Berries

**Assortment Cookies** 

Adults \$94 • Children (5-12 yrs.) \$35

