

THE FARMHOUSE AT PEOPLE'S LIGHT

THANKSGIVING DAY BUFFET

11am - 3pm: \$47 Adults | \$20 Guests under 12

STARTERS

Butternut Squash Soup

Harvest Salad

local baby arugula with toasted pistachios, dried apricots, and stilton; with champagne vinaigrette dressing

Fresh Fruit Salad

Assorted Dinner Rolls and Whipped Butter

DESSERTS

Vanilla Cheesecake

Assorted Pies

Flourless Chocolate Torte

ENTRÉES

Hand Carved Herb Roasted Turkey
with natural au jus gravy

Hand Carved Steamship Ham
with orange-pineapple glaze

Cranberry Sauce
infused with port wine and a hint of rosemary

Traditional Stuffing
with fresh thyme

Cornbread Stuffing
with cranberries and sausage

Bourbon Mashed Sweet Potatoes
candied marshmallows and pomegranate molasses

Baked Orange Roughy
citrus beurre blanc

Roasted Root Vegetables
with carrots, parsnips, and rutabaga with caramelized shallots

Baked Macaroni and Cheese

Traditional Red-skin Mashed Potatoes

Roasted Eggplant Ragu
with roasted eggplant, roasted tomatoes, zucchini, yellow squash, onions, and peppers, served on a polenta cake

*Price does not include alcohol, sales tax, nor gratuity