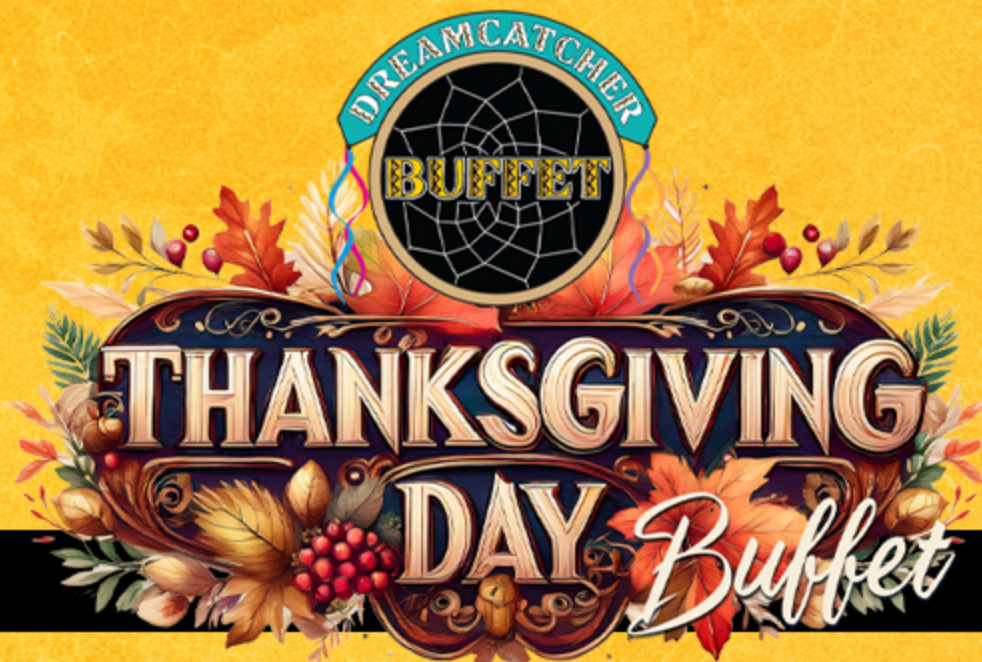




11:00am—8:00pm • Adults \$33 • Children \$15 (10 & under)

Salad Bar & Soup

Gourmet Salad Bar with Romaine, Iceberg, and Baby Greens with many topping choices, Shrimp Cocktail with Lemons, Seafood Salad, Broccoli Cranberry Salad, Potato Salad & Ambrosia Salad, Assorted Fruit including Strawberries

New England Clam Chowder & Butternut Squash Soup

Sides

Bacon Macaroni & Cheese, Apple, Cranberry & Sausage Stuffing, Creamy Mashed Potatoes, Sweet Potato Casserole, Pomegranate & Orange Rice Pilaf, Buttery Sweet Corn, Brussels Sprouts with Maple Bourbon Pancetta, Green Bean Casserole, Honey Ginger Candied Carrots, Roasted Asparagus

Carving Station

Herb Roasted Certified Angus Prime Rib & Herb and Butter Roasted Turkey

Entrées

Grilled Atlantic Salmon with Caramelized Pears & Onions, Butter & Parmesan Baked Shrimp, Creamy Tuscan Shrimp, Broasted Chicken, Mussels with Clams & Scallops in a Tomato & Garlic Sauce, Seared New York Steak with Balsamic Drizzle & Gorgonzola Cream, Smoked Pork Loin with Orange Cranberry Glaze

Desserts

Pumpkin Pie, Pecan Pie, Tuxedo Cake, Caramel Apple Cake, Pumpkin Cheesecake, Other Assorted Pies and Cheesecakes, Bread Pudding, & Malva Pudding

