



BLUE HERON
RESTAURANT



Thanksgiving Buffet

Thursday, November 23, 2017
Seatings from 12 - 4pm

HORS D'OEUVRES STATION

Imported & Domestic Cheese Plate with Dried Fruit & Nuts ^{GF}
Vegetable Crudit  with Sweet Red Pepper Dip & Caramelized Onion Dip ^{GF}
Classic Shrimp Cocktail ^{GF}
Cocktail Sauce, Horseradish, Lemons
Calamari Salad ^{GF}, Smoked Trout P t  ^{GF}, Smoked Salmon P t  ^{GF}
Capers, Cornichons, Diced Red Onion
Basket of Crackers & Crostini

SOUP & SALAD STATION

Fall Vegetable Bisque ^{V GF}
Organic Mixed Green Salad ^{V GF}
Roasted Vegetable Pasta Salad
Pear & Blue Cheese Salad ^{GF}
Red Cabbage Slaw with Poppy Seed Vinaigrette ^{V GF}
Classic Waldorf Salad ^{GF}

CARVING STATION

Roast Diemand Farm Turkey ^{GF}
Turkey Gravy, Cranberry Chutney ^{V GF}
Baked Glazed Ham ^{GF}
Maple Mustard Sauce ^{GF}
Herb & Pepper Encrusted Roast Sirloin ^{GF}
Horseradish Sauce ^{GF}
Oven Poached Salmon ^{GF}
Sherry Butter Sauce, Pomegranate Syrup ^{GF}
Sausage and Apple Stuffing
Oyster Stuffing
Wild Rice, Beluga Lentils, Roasted Vegetables, Apples & Tofu ^{V GF}
Whipped Potatoes ^{GF}
Orange Maple Whipped Squash ^{GF}, Corn Pudding ^{GF}
Balsamic Glazed Onions ^{V GF}, Saut ed Green Beans ^{V GF}
Broccoli and Cauliflower au Gratin ^{GF}

DESSERT STATION

Pecan Pie, Pumpkin Pie, Apple Crisp, Carrot Cake
Chocolate Mousse ^{GF}

Adults - \$55

Children ages 4 to 10 - \$20

(price does not include tax and gratuity)

^V indicates Vegan

^{GF} indicates Gluten Free

