



Lakesgiving Buffet

SOUP STATION

Pumpkin Bisque (V) | Lobster Bisque
Tomato Basil Bisque (V)

Toppings:

Bacon | Salted Pepitas (N) | Chives
House Made Croutons | Bread Display

GRAZING TABLE

Assortment of Local Cheese and Cured Meats

Marinated and Grilled Vegetables
Pickled Vegetables | Grainy Mustard | Fig Jam Cornichons
Marinated Olives | Honeycomb
Toasted Bread | Crackers

SEAFOOD BAR

Poached Shrimp | Crab (GF/DF)

Cocktail Sauce | Lemons
Assorted Local Hot Sauces | Drawn Butter

Ahi Tuna Poke Shooter (DF)

Gravlax Board (GF)

Cream Cheese | Capers | Red Onion | Lemon
Dill | Everything Bagel Seasoning
Macrina Crostini | Lavosh

SALADS

Baby Gem

Parmesan | Croutons | Chery Tomato | Creamy Calabrian
Chili and Roasted Garlic Dressing

Shaved Brussel Sprout Salad (GF/V)

Apple | Dried Cranberry | Salted Pepitas
Ricotta Salata | Green Onion | Apple Cider Vinaigrette

Baby Red Oak (GF/V)

Frisee | Poached Pear | Pomegranate | Pecan Goat
Cheese | Fig Vinaigrette

Autumn Couscous Salad (V)

Israeli Couscous | Delicata Squash
Dried Cherries | Kale | Red Onions | Pistachio Beecher's
Flagship | Sweet Onion Vinaigrette

Baby Kale

Fennel | Crispy Pancetta | Croutons
Sweet Potato | Red Onion
Blue Cheese Crumbles | Balsamic Vinaigrette

BUFFET

Maple Dijon Roasted Carrots (GF/Vgn)

Roasted Haricot Verts Caramelized Onions & Garlic (GF/Vgn)

Smoked Gouda and Chive Whipped Potatoes (GF/V)

Sweet Potato Casserole Pecan & Brown Sugar Streusel (V)

Buttery - Herb Stuffing (V)

Herb Butter Basted Turkey | Pan Jus (GF)

Turkey Gravy

CARVING STATION

Black Garlic Butter Basted Crusted Prime Rib (GF)

Brown Sugar - Chipotle Glazed Ham (GF/DF)

Accoutrements:

Smoked Au Jus (GF/DF)

Cranberry Sauce (GF/Vgn)

Apple - Cranberry Chutney (GF/Vgn)

(GF) Gluten-Free | (DF) Dairy-Free | (N) Contains
Nuts | (V) Vegetarian | (VGN) Vegan





Lakesgiving Buffet

DESSERTS

Mini Pumpkin Pie (N)

White Chocolate Whip (V)

Candy Cane Crinkle Cookie (V)

Mini Eggnog Tartlet (N)

Nutmeg Toasted Meringue (V)

Maple Panna Cotta

Cranberry Gel (N)

Roasted Pears (GF/Vgn)

Gingerbread Cake (N)

Cheesecake Mousse (N)

Caramelized White Chocolate Crumble
(V)

Chocolate Mousse (N)

Hazelnut Praline (N)

Vodka Coffee Gelee (GF/V)



KIDS BUFFET

Fruit Salad (GF/Vgn)

Watermelon | Honeydew

Cantaloupe | Pineapple | Berries

Cheese Pizza (V)

Pepperoni Pizza

Mac and Cheese (V)

Chicken Tenders

French Fries (DF/V/Vgn)

Sauces:

Ranch

Ketchup

BBQ Sauce



KIDS DESSERTS

Chocolate Chip Cookies

Mini Apple Cider Donuts

\$100 per person | Buffet service

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Nuts | (V) Vegetarian | (VGN) Vegan