

Thanksgiving Buffet

2019

12:00 NOON to 5:00 PM in our Sunset Ballroom

Assorted Wisconsin Cheeses

Assorted Salamis and Marinated Olives

Seared Ahi Tuna with Wasabi Aioli & Pickled Ginger

Roasted Butternut Squash with Arugula, Walnuts & Orange Sage Vinaigrette

House-Cured Grav Lox with Herbed Croutons & Mustard-Dill Dressing

Orzo Pasta Salad with Feta Cheese, Olives, Cucumbers and Herbs

Sliced Pastrami with Horseradish and Roasted Garlic Aioli

Button Mushrooms "Caesar Style" with Crispy Bacon

Marinated Artichokes with Capers and Asparagus

Steamed Shrimp with Horseradish Cocktail Sauce

Chilled Mussels in a Spicy Fra Diavolo Sauce

Mixed Lettuce and Baby Greens

Baby Mozzarella "Caprese"

Freshly Baked Rolls & Sweet Butter, Herb Croutons & Parmesan Reggiano Cheese

Dressings: Creamy Honey, Burgundy Vinaigrette, Caesar and Blue Cheese

Roast North Carolina Turkey with Giblet Gravy, Carved to Order

Roast Prime Rib of Beef with Au Jus, Carved to Order

Breast of Chicken with Cabernet Mushroom Cream

Filet of Salmon with Cucumber Dill Dressing

Virginia Ham with Golden Raisin Glaze

Pasta Station:

Old Fashioned Macaroni and Cheese Au Gratin

Penne Á la Vodka with Italian Sausage & Peppers

Wild Rice Blend Sweet Potato Mash Carrots Vichy Pecan Stuffing

Yukon Gold Mashed Potatoes Green Beans with Toasted Pecans

An Assortment of Cheesecakes, Pumpkin Pie, Cake Selections, Éclairs,

Cream Puffs, Cake Selections, Chocolate & Strawberry Mousse,

Fresh Fruit and Florida Strawberries

Bon Appétit House Blend Coffee or Aromatic Tea

\$69.95 + Tax

Children under 10 Years **\$12.95**

www.BonAppetitRestaurant.com