



THURSDAY, NOVEMBER 27, 2025 • \$89 PER PERSON

APPETIZER BUFFET

Assorted breads with butter (GF rolls on request)

Butternut Squash Bisque
with toasted pumpkin seeds

Deviled Eggs with chives

Roasted Carrot Salad
with cumin, orange yoghurt

Roasted Beets and Goat Cheese
citrus vinaigrette & baby arugula

Autumn Harvest Salad
baby greens, apples, candied pecans & maple balsamic emulsion

MAIN COURSE

(choice of one)

Roasted Turkey Breast
giblet gravy juicy turkey leg confit, sage sausage stuffing, yukon mashed potatoes, candied yams,
Schrader bacon glazed green beans & homemade cranberry sauce

Slow Roasted Herb Crusted New York Strip
Pinot Noir demi-glace, yukon gold mashed potatoes & Schrader bacon glazed green beans

Grilled Salmon
lemon beurre blanc, yukon gold mashed potatoes & Schrader bacon glazed green beans

Roasted Acorn Squash
with quinoa, cranberries & pecans

DESSERT BUFFET

Classic Pumpkin Pie with spiced chantilly cream

Pecan Tart with bourbon caramel

Warm Apple Tart with vanilla bean ice cream

Seasonal Cheese Cake

Italian Lemon Cake