

Thanksgiving 2017

Soups

Crab and Florida Tomato

Savory Squash Bisque

Appetizers & Salads

Antipasto Display with Giardiniera

Caesar Salad with Croutons and Parmesan Cheese

Domestic and Imported Cheese Display

Mixed Greens and Toppings Bar

Vegetable Crudités with Spinach and Herb Dip

Sliced Fruit Display

Steakhouse Potato Salad

Pate Display

Seafood

Bacon Wrapped Scallops with Roasted Pepper Aioli

Smoked Salmon Display

Peel and Eat Shrimp

Apple Cider Glazed Salmon

Carving Board

Rosemary Crusted Prime Rib

Bourbon Glazed Pit Ham

Herb Roasted Turkey with Gravy

Additional Selections

Pork Loin with Pear and Apple Chutney

Sweet Potato Casserole

Green Bean Casserole

Fresh Cranberry Sauce

Tortellini Primavera

Honey and Herb Roasted Root Vegetables

Glazed Pancetta Brussel Sprouts

Roasted Garlic Mashed Potatoes

Lobster Macaroni and Cheese

Traditional Turkey Dressing

Assortment of Breads & Rolls

Chef's Selection of Holiday Desserts

For Reservations Please Call 352-383-4101

Adults \$59.95 plus tax and service charge

Children \$21.95(6-12)plus tax and service charge