

1876 Thanksgiving Buffet 2009

11am - 3pm

Reservations Recommended Touch - 303 603 4171

To Begin

Variety of Whole and Sliced Fruit Assorted Berries and Cream	Caesar Salad Romaine Lettuce, Shaved Parmigiano- Reggiano, Croutons, White Anchovies, and Caesar Dressing
Imported and Domestic Cheese Grissini, Lavosh, Baguette, and Artisan Breads	Medley of Field Greens Toasted walnuts, Blue Cheese Cherry Vinaigrette
Smoked Salmon Traditional Accompaniments	Baby Spinach Roma Tomatoes, Feta cheese, Roasted Shallots Whole Grain Mustard Vinaigrette
Sweet Corn Bisque Smithfield Ham	

Carving Block / On the Buffet

Cider Brined Roasted Turkey Giblet Gravy
Cranberry Apple Pecan Chutney
Orange Glazed Steamship of Pork

Seared Atlantic Salmon with Lemon Caper Cream
Roasted Tri-Tip Steak with Forest Mushroom Cabernet Sauce
Toasted Chestnut and Sage Stuffing
Maple Glazed Scalloped Sweet Potatoes
Garlic Mashed Potatoes
Sautéed Brussels Sprouts with Pancetta and Toasted Hazelnuts

For The Little Ones

Chicken Fingers French Fries Macaroni and Cheese	Glazed Baby Carrots Diced Fruit
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Sweet Treats

Apple Croustade with Spiced Cherries and Mascarpone Cream,
Bread Pudding with Crème Anglaise, Chocolate Pecan Tartlets,
Pumpkin Custard with Vanilla Bean Whipped Cream

Beverages

Unlimited Mimosas, Tea, Coffee, Soft Drinks and Chilled Juices

Ages 12 and above - \$32

Ages 5 - 11 - \$16

Ages 4 and under - Complimentary

Ask us about complimentary 2-hour valet parking

