

Breakfast

Served between 9.00am-3-00pm

Seasonal Fruit and Berries
Assorted Muffins & Pastries
Eggs Worman
Scrambled Eggs
Smoke House Bacon & House-made Sausage
Buttermilk Biscuits & Sausage Gravy

Salads & Appetizers

Chilled Hot Smoked Salmon Display
Butter Poached Shrimp, Cocktail Sauce
Peel and Eat Shrimp
A Selection of Fresh Shucked East & West Coast Oysters
Baby Kale Salad, Red Quinoa, Goat Cheese, Citrus Vinaigrette
Butternut Squash Salad, Edgewood Creamery Blue, Cranberries
Spice Roasted Chick Pea Salad, Feta Cheese, Pickled Shallots, Cilantro Dressing
Fresh Garden Salad Bar

Entrees

Roast Turkey Breast, Garlic Herb Butter
Slow Cooked Pork Shoulder, Baby Yukon Potatoes, Salsa Verde
Herb Roasted Striploin, White Cheddar Grits, Caramelized Mushroom Sauce
Griddle Seared Salmon, Nappa Cabbage Carbonara
Ozark Cornbread Stuffing
Mashed Potatoes & Traditional Giblet Gravy
Baked Sweet Potatoes, Pomegranate Molasses, Herb Crumb
Roasted Acorn Squash, Charred Parsnips
Braised Collard Greens, House Cured Bacon, Apple Cider & Sweet Onion Butter
Fresh Cranberry Chutney

*Served After 3.00pm

Roasted Leg of Lamb, Israeli Couscous, Mint Vinegar Shrimp and Bay Scallops, Scallion Rice, Fennel Cream

Carving Station

Whole Roasted Turkey Maple Glazed Bone in ham

Desserts

Pumpkin Pie
Pecan Pie
Caramel Apple Cheesecake
Cranberry Orange Walnut Cake
Country Carrot Cake
Butter Pecan Cheesecake Bar
Spiced Shortbread
Pumpkin-Cream Cheese Cupcakes
Chocolate Walnut Fudge
Peanut Butter Cake
Caramel Mousse Filo Cups
Double Chocolate Cake