

# Thanksgiving Dinner

*A Thanksgiving Buffet Dinner with all the trimmings!*

## Salads

- Caesar Salad with Croutons, Bacon Bits and Parmesan Cheese
- Grilled Garden Vegetable Platter
- Baby Greens with Assorted Dressing
- Applewood Smoked Roasted Mushroom Salad
- Autumn Squash Salad
- Maple Heirloom Carrot Salad
- Purple, Red and Sweet Potato Salad

## Soup

- Chef's Daily Creation



## Cold Seafood Station

- Dill Crab Salad Presentation
- Shrimp on Ice with Homemade Seafood Cocktail Sauce
- Display of Smoked Salmon, Whipped Cream Cheese, Red onions, Capers, and Lemon



## Hot Station

- Fresh Seasonal Vegetables
- Roasted Yams with Brown Sugar
- Creamy Mash Potato
- Beet and Goat Cheese Pacchetti Pasta
- Garlic, Chive and Bacon Steamed Mussels
- White & Wild Rice Pilaf
- Lemon Thyme Atlantic Salmon with Balsamic Drizzle
- Seafood Fricassee
- Smoked Ham with a Cranberry Canadian Whiskey Sauce



## Carving Station

- Pink Sea Salt Rubbed Inside Round with Cabernet Sauvignon Au Jus
- Carved Ontario Turkey, Stuffing and Homemade Cranberry Sauce

## Desserts

- Assorted Cakes, Pumpkin Pie, Crème Brule and Chocolate
- Squares, Jello and Mousses
- Fresh Cut Fruit Display



**Sunday October 13<sup>th</sup> & Monday October 14<sup>th</sup>, 2019**

**3:00 pm - 6:00 pm**

**Adults: \$33.95\* → Seniors (65+): \$25.95\* → Youth 6-16: \$19.95\***

**Children 3-6: \$9.95\* → Children Under 3: FREE**

**For reservations please phone 905-852-4379.**

\*Menu May Be Subject to Change

Included in the pricing is Coffee, tea or soft drink. Any juices, milk, alcoholic beverages are extra. Applicable taxes and gratuities are extra. A 17% Gratuities will be applied to groups of 10 or more.