

# Thanksgiving Dinner Buffet

## Salads

Caesar Salad with Croutons, Bacon Bits and Parmesan Cheese  
Grilled Garden Vegetable Platter  
Baby Greens with Assorted Dressing  
Woodland Roasted Mushroom Salad  
Fall Cabbage Salad  
Sweet Corn and Roasted Fall Vegetable Salad  
Maple Apple and Sweet Potato Salad

## Cold Seafood Station

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

## Soup

Chef's Daily Creation

## Hot Station

Fresh Seasonal Vegetables  
Roasted Yams with Brown Sugar  
Creamy Mash Potato  
Butternut Squash Ravioli  
White Wine and Bruschetta Steamed Mussels  
White & Wild Rice Pilaf  
Honey Garlic and Lime Atlantic Salmon  
Seafood Fricassee  
Smoked Ham with a Applewood Smoke Cranberry Sauce

## Carving Station

Rosemary Rubbed Inside Round with Cabernet Sauvignon Au Jus  
Carved Ontario Turkey, Stuffing and Homemade Cranberry Sauce

## Desserts

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

**Sunday October 9<sup>th</sup> &  
Monday October 10<sup>th</sup>**

**Sitting Times: 4pm – 7pm**



**Adults: \$44.95\***

**Seniors: \$42.95\***

**Youth (12-15): \$24.95\***

**Children (5-11) \$17.95\***

**Under 4 Free**

**Reservations: 905-852-4379 or  
amber@woodensticks.com**

[www.woodensticks.com](http://www.woodensticks.com)

*\* Applicable taxes and gratuities are extra*

*18% Gratuities will be applied to groups  
of 10 or more \**

