

Thanksgiving buffet

Salads

Caesar salad

Grilled garden vegetable platter

Mixed greens with assorted dressings

Roasted chickpea and vegetable salad

Brussel sprout and bacon salad

Maple sweet potato and squash salad

Roasted beet and fall vegetable salad

Cold Seafood Station

Dill crab salad presentation

Poached shrimp with homemade sauce

Smoked salmon, cream cheese, red onions,
capers & lemon

Hot Station

Soup - Chef's daily creation

Fresh seasonal vegetables

Roasted yams with brown sugar

Creamy Yukon gold mash potato

Wild mushroom ravioli

Steamed mussels in a wild whiskey sauce

White & wild rice pilaf

Chicken fingers

Maple Atlantic salmon with balsamic drizzle

Seafood fricassee

Smoked Virginia ham with apple Dijon reduction

Carving Station

Rosemary rubbed inside round

Ontario turkey with stuffing & cranberry sauce

Desserts

Assorted cakes, pumpkin pie, creme brulee, chocolate squares,

Jello, fresh cut fruit, build your own waffle station



Sunday October 12th
Sitting Times from 4 - 5pm
&

Monday October 13th
Sitting Times from 3 - 4pm

Adults \$52.95

Seniors \$48.95

Youth (12 - 15) \$27.95

Children (5 - 11) \$19.95

Under 4 Free

For Reservations

Call (905) 852 - 4315

or Email

amber@woodensticks.com

