



THANKSGIVING 2019
BOUNTIFUL BUFFET DINNER
12 NOON – 4PM

STARTERS

HARVEST BISQUE
NORTH HERO HOUSE SALMON PLATTER
(Salmon Mousse & House Cured Shetland Salmon)
HOUSE MADE CHICKEN LIVER PATE
WITH HOUSE MADE ASSORTED PICKLES
CITRUS POMEGRANATE SALAD WITH
HONEY GLAZED BEETS
AUTUMN GARDEN SALAD
DEVILED EGGS

CARVING STATION

ROASTED VERMONT TURKEY
Pan Gravy & Cranberry Sauce
ROASTED PORK LOIN
Brandy & Apple Cider Jus

THANKSGIVING FARE

TRADITIONAL STUFFING
WALNUT & SAUSAGE STUFFING
CANDIED YAMS
BUTTERMILK & CHIVE
WHIPPED POTATOES
FALL VEGETABLE MEDLEY
CREAMY CHEDDAR BROCCOLI
MUSHROOM BOLOGNESE*
VEGETABLE CASSEROLE*
(Roasted Squash, Swiss Chard, Roasted
Brussel's Sprouts & Caramelized Onions)
**Denotes Vegan Entrée Selections*

NORTH HERO HOUSE FRESHLY BAKED
FRUIT & NUT BREAD

ROLLS & BUTTER

DESSERT BUFFET

PUMPKIN MOUSSE PIE
PUMPKIN SWIRL CHEESECAKE
WARM APPLE & CRANBERRY CRISP
CHOCOLATE FLOURLESS TORTE

COFFEE, TEA, SODA OR JUICE \$2
ESPRESSO \$3
CAPPUCCINO \$4
MIMOSA OR BLOODY MARY \$8
NORTH HERO HOUSE FALL MARTINI \$10
VT APPLE CIDER, BUTTERSCOTCH SCHNAPPS, CAPTAIN MORGAN SPICED RUM, CINNAMON SUGAR RIM

\$39 PER PERSON
\$18 CHILDREN AGES 5-11
CHILDREN UNDER 5 EAT FREE