

MCC Grand Thanksgiving Buffet

November 22, 2018 | 12:00 – 3:00 p.m. on the half hour

Shrimp Cocktail Display

Warm Cornbread Muffins and Traditional Dinner Rolls Served Tableside

> Salad

Roasted Red and Golden Beet Salad *Baby Spinach, Pecans, Feta, Balsamic Dressing*

Traditional Caesar Salad *Garlic Croutons*

> Soup

Butternut Squash and Apple Cider Bisque

New England Clam Chowder

> Mains

Chef-carved Roasted Turkey Breast *Cranberry Sauce*

Ritz Cracker Baked Haddock *Lemon Butter Sauce*

Chef-carved Peppercorn Crusted Prime Rib of Beef *Brandied au Poivre Sauce*

> Accompaniments

Creamy Traditional Green Bean Casserole *Crispy Onions*

Buttered Mashed Yukon Gold Potatoes *Chive Garnish*

Blended Sweet Potato and Cauliflower Mashed

Brown Sugar Mashed Butternut Squash

Roasted Autumn Vegetables *Brussel Sprouts, Parsnips, Turnips, Cranberries and Pecans*

Honey Glazed Carrots

Traditional Bread Stuffing

Cornbread and Sausage Stuffing

> Dessert Display of Assorted Seasonal Favorites

Assorted Pies *Apple, Chocolate Cream, Pecan, Pumpkin, Blueberry*

Apple Crisp with Vanilla Ice Cream

Pumpkin Whoopie Pies, Pumpkin Mousse, Chocolate Mousse

