

Grand Thanksgiving Buffet at Manchester Country Club

Thursday, November 28, 2019

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

BROWN SUGAR MASHED BUTTERNUT SQUASH

ROASTED AUTUMN VEGETABLES

Brussel Sprouts | Parsnips |
Turnips | Cranberries | Pecans

HONEY GLAZED CARROTS

TRADITIONAL BREAD STUFFING

BUTTERED MASHED YUKON GOLD POTATOES

Chive Garnish

CORNBREAD AND SAUSAGE STUFFING

BLENDED SWEET POTATO AND CAULIFLOWER MASHED

Assorted Seasonal Dessert Display

PIES

Apple | Chocolate Cream |
Pecan | Pumpkin | Blueberry

APPLE CRISP

Vanilla Ice Cream

PUMPKIN WHOOPIE PIES

with Pumpkin Mousse and
Chocolate Mousse

