

2024

Thanksgiving

DINNER

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SALAD BAR

Fresh Mixed Field Greens
assorted dressings and condiments

Persimmon-Endive Salad

blue cheese, pomegranates,
toasted walnuts

Broccoli Salad

cheddar, bacon, dried cranberries,
buttermilk dressing

Roasted Beets & Goat Cheese

orange, mint, red onion

RAW BAR &

CHARCUTERIE SELECTION

Jumbo Shrimp Cocktail

fresh lemon, cocktail sauce

Assorted Domestic/Imported Cheeses and Local Salami

served with marinated olives, whole grain mustard,
candied nuts, seasonal jam, herbed crackers

SOUP

Butternut Squash

Lemon-Chicken Rice

served with fresh baked assorted rolls
and whipped butter

VEGETARIAN/VEGAN

Lentil Daal Curry

curried cauliflower rice, local squash,
tofu, golden raisins, roasted peppers,
herb flatbread

CARVERY

Slow Roasted Slagel Family Farm
Turkey Breast and Confit Turkey Leg
served with garlic-herb gravy and cranberry mostarda

Smoked Pit Ham

pineapple-jalapeno glaze

ENTREES & SIDES

Faroe Island Salmon

whole-grain mustard sauce, apples, rosemary

Coffee Braised Beef Short Ribs

pearl onions, roasted fall mushrooms,
black pepper-brandy sauce

Buttermilk Mashed Potatoes

Brioche Stuffing

Italian sausage, chestnuts, sage

Sweet Potato Casserole

marshmallows, pecans

Charred Brussels Sprouts

maple vinaigrette, parsley

Orange-Cumin Carrots

Garlic-Herb Green Beans

KIDS FOOD

Cheeseburger Sliders, Corn Dogs

Chicken Tenders, Mac n Cheese

DESSERTS

Pumpkin Pie, Bourbon-Pecan Pie

Flourless Chocolate Torte

Apple Cobbler

Fresh Sliced Seasonal Fruit

 **EAGLEWOOD**
resort & spa

