

14th Annual Thanksgiving Dinner Buffet at The Oaks

Seating From 10am to 4pm in the Grandview Ballroom
Adults \$36.95 — Children 5 to 12 \$17.95 — Under 5 No Charge
Reservations 603-692-6257 x102

Starters

Assorted House Made Sweet Breads & Assorted Rolls
Pickle & Olive Platter
Marinated Artichoke Hearts with Deviled Eggs
Gourmet Cheese Display with Assorted Crackers
Vegetable Crudit  with Dips & Spreads
Charcuterie Platter
Harvest Salad
Cheddar, Apples, Candied Walnuts with Maple Vinaigrette
Caesar Salad
Spiced Harvest Bisque

Carving Station

Native Whole Tom Turkey
Traditional Turkey Gravy with Cranberry Sauce

Slow Roasted Prime Rib of Beef
au jus

Entrees

Four-Cheese Tortellini
Basil Pesto Cream
Pecan Encrusted Salmon
Citrus Glaze
Slow Roasted Pork Tenderloin
Apple Bacon Jam
Butternut Ravioli
Baby Spinach, Brown Butter Caramel

Accompaniments

The Oaks Best Baked Mac & Cheese
Always a Favorite
Traditional Stuffing
Can't Have a Great Thanksgiving Dinner Without Great Stuffing
Herb Whipped Potato
Extra Special With Chef Rob's Turkey Gravy
Sweet Potato Hash, Roasted Brussels Sprouts, Roasted Root Vegetables
Maple Roasted Butternut Squash, Herb Buttered Green Beans

The Dessert Table

Pumpkin Cheesecake, Warm Apple Crisp, Flourless Chocolate Cake, Pecan Pie, Pumpkin Pie
Seasonal Berries in Amaretto with Chantilly Cream, Pineapple Upside Down Cake with Maple-Rum Glaze

Tax, gratuity and beverages are not included in buffet price.