

THANKSGIVING DINNER BUFFET

OAKWOOD RESORT - OAK DINING ROOM

Saturday October 12th, 2019

5:00pm - 9:00pm

\$45 – Adult \$22.50 – 7 to 12 years old 6 & Under Free

Baker's selection of Fresh Artisan Rolls & Breads

SALADS AND PLATTERS

Traditional Caesar Salad

Panache of Greens with a choice of Dressings

Chef's selection of Four Composed Salads

Crudités with Herbed Crème Dip

Chef's European Charcuterie Platter with

Imported & Domestic Meats & Cheeses accompanied by

Hand-Made Melba Toast and Crackers

Smoked and Cured Fish Board

CARVED

Carved Prime Rib of Beef

Yorkshire Pudding and Pan au Jus (Gluten Free)

Roast Pork Tenderloin with Caramelized Apples & Parsnip Purée

Herb Roast Turkey with Cranberry Compote (Gluten Free)

MAINS

Traditional Turkey Dressing and Pan Gravy

Cranberry Maple Crème Salmon (Gluten Free)

Leg of Lamb with Pomegranate & Currant Reduction (Gluten Free)

Cheese Ravioli with Butternut Squash Cream

Whipped Potato

Sweet Potato Pie

Selection of Roasted Vegetables

SWEETS

Chefs Assortment of Cakes, Flans, Mousses, Custards, Pies,
Warm Bread Pudding, Tartlets, Individual & Gluten Free Desserts

Fresh Sliced Seasonal Fruit & Berries

Regular & Decaffeinated Coffee, Herbal Teas