



# Harvest Moon Dinner

## Buffet Dinner Service

### Appetizers

Crabmeat Stuffed Mushrooms...\$11.15

Spinach and Artichoke Dip...\$12.25  (GF)

Cheese Plate...\$15.65 

### Grand Salad Bar

### Dinner Rolls

*warm from the oven served with butter*

### Chef Carved Turkey Breast (GF)

*moist and tender white meat*

### Chef Carved Prime Rib (GF)

*carved at your request*

*served au jus or with horseradish cream*

### Traditional Homemade Gravy

*made fresh from pan drippings*

### Traditional Herbed Bread Stuffing

*just like mom used to make*

### Maple Roasted Butternut Squash (GF)

*sweet and satisfying*

### Mashed Potatoes (GF)

*from scratch, seasoned to perfection*

### Cranberry Compote (V) (GF)

*a pleasantly sweet and tart accompaniment*

### Vegan Squash and Mixed Grain Salad (V)

*a mixed grain blend with seasonal vegetables, pumpkin seeds, and cranberries*

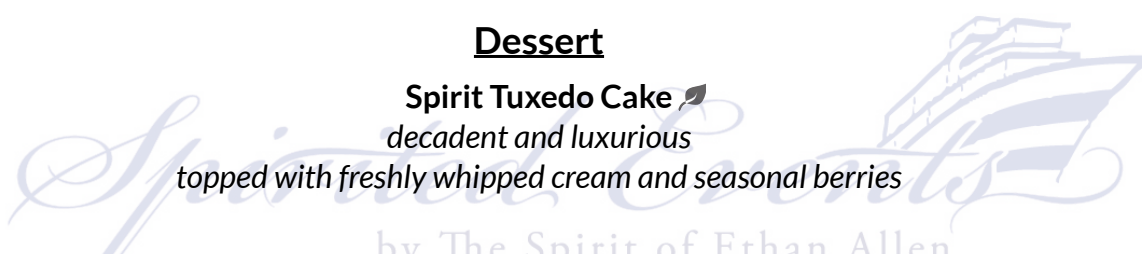
*served with a balsamic vinaigrette*

### Dessert

### Spirit Tuxedo Cake

*decadent and luxurious*

*topped with freshly whipped cream and seasonal berries*



 Vegetarian

(GF) Gluten Free

(V) Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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