

THANKSGIVING TERRACE BUFFET

Stationed Displays

North Country Cheese &

Charcuterie Board

Local artisan cheeses | cured meats | dried
fruits and compotes | house pickles | table
crackers & crostinis

Chilled Seafood

Poached shrimp | oysters on the half
shell | cocktail sauce | mignonette

Soups & Salads

Cornbread, brioche parker-house rolls, maple whipped butter, jalapeno honey butter,
cardamom whipped chevre

Cream of Wild Mushroom Soup

Spiced Butternut Squash Bisque

Mixed Foraged Greens Salad

honeycrisp apples | craisins | cider vinaigrette

Shaved Brussel Sprout & Kale Salad

smoked feta | spiced pumpkin seeds | maple dijon vinaigrette

Carving Station

Cider Brined Turkey

sage pan drippings gravy

Bourbon Brown Sugar Glazed Spiral Ham

spiced maple jus

Roasted Atlantic Salmon

cranberry balsamic relish

Grazing Sides

Whipped Tucker Potatoes

Roasted Root Vegetables

Lodge Baked Mac & Cheese

Grilled Broccolini & Baby Carrots

Farmhouse Dessert Table

Chef's Selection of Truffles & Petit Fours

Assortment of Pies with maple whipped cream

Salted Caramel

Apple | Spiced

Pumpkin | Southern

Pecan

Lodge Smore's Display