

*Thanksgiving*  
*2011*

**Carving Station**

Whole Roasted Turkey  
Corn Bread Stuffing and Gravy  
Top Round of Beef  
Au Jus and Horseradish Sauce

**Hot Selections**

Grilled Chicken Breast with a Roasted Red Pepper Cream Sauce  
And Wild Rice  
Roasted Seasonal Squashes and Root Vegetables  
Garlic Mashed Potatoes  
Baked Yam and Marshmallows  
Grilled Pork Loin with Port Reduction  
Broiled Salmon over a bed of Greens,  
Lemon Dill Cream Sauce

**Cold Selections**

Baby Green Salad with assorted  
sides and dressings  
Marinated Tomato and Red Onion Salad, with Goat Cheese Crumbles  
Snowbasin Caesar Salad  
Antipasto Tray  
Asparagus with Citrus Vinaigrette  
Sliced Fresh Fruit Tray

**Imported and Domestic Cheese Tray**

Cypress Grove Goat cheese, Morbier, Stilton, Baked Brie en croute,  
Served with cheese crisps, crackers, nuts and garnished with berries

## **Fresh Seafood**

Poached Shrimp, Green lip Mussels, Crab legs and Live Rolled Sushi.  
House Smoked Salmon and Trout with Garnishes

## **Crêpe Station**

Fresh Berries and Compotes with Whipped Cream

## **Dessert**

Pumpkin Pie  
Caramel Pear Tart  
Pecan Pie and Rum Sauce  
Warm Apple Crisp  
Chocolate Pound Cake with fresh Berries  
Holiday Sugar cookies  
Warm Bread Pudding  
Sautéed Bananas Fosters  
Ice cream sundae bar

**10:30AM until 6PM**

**\$42 adults**

**\$20 from 6 Y.O to 12 Y.O**

**Under 6Y.O no charge**