



Thanksgiving Harvest Buffet Menu  
Saturday, October 7, 2017 5pm-9pm  
Sunday October 8, 2017 4pm- 8pm  
\$32.00 per person

fresh baked rolls, cornbread & buttermilk biscuits

spiced butternut squash soup  
clam & bacon chowder

build your own kale Caesar salad  
wild rice salad with cranberries,  
roasted vegetable salad with goat cheese & toasted pumpkin seeds  
seasonal garden salad with assorted dressings  
house made mustard & pickles from chef kitchen

St Mary's smoked salmon & NB coldwater shrimp cocktail bar

harvest rice  
sweet potato casserole  
roasted baby potatoes with garden herbs and sea salt  
fall vegetable medley

**Saturday's Entrees**

traditional turkey with cranberry sauce and sage dressing  
roasted pork loin with valley apples, cider pan jus  
planked salmon with maple bourbon cream

**Sunday's Entrees**

honey mustard glazed country ham  
traditional turkey with cranberry sauce and sage dressing  
planked salmon with maple bourbon cream

**Connie's Desserts**

homemade pies including pumpkin pie  
valley apple fritters caramel sauce  
apple cranberry crisp, carrot cake cupcakes  
trifle in a jar, plum flans  
ginger bread with maple rum cream  
spiced poached pears, vegan chocolate mousse  
mini cheese cakes

**Kids Corner**

corn lollipops  
cupcakes topped with a pumpkin  
orange monster cocktail

Call 902-779-5001 or 779-2307 to make reservation

