

Wuksachi Lodge

Thanksgiving 2011

11:30am -8:30pm

Appetizers, Soup, and Salad

Field Greens Salad with Roma Tomatoes, Sliced Cucumbers, and Assorted Dressings

Cheese Display with Dried Fruits, Candied Nuts, & Assorted Flatbread Crackers

Fresh Fruit Display

Pumpkin Bisque with Fried Sage

Entrée

Shrimp Scampi with Garlic Parsley Butter over Vegetable Rice Pilaf

Vegetable Lasagna with Toasted Bread Crumbs, Spinach, and Sauce Alfredo

Chef Carving Stations

Honey Butter Rubbed Turkey Breast with Cranberry Relish

Mustard Crusted Sliced Pork Loin

Sides

Confetti Corn with Sautéed Grape Tomatoes

Whipped Potatoes with Caramelized Onion Gravy

Candied Sweet Potato and Marshmallow Gratin

Green Bean Casserole with Crispy Fried Onion Straws

Fresh Herb Stuffing

Desserts

Granny Smith Apple Pie with Warm Caramel Drizzle

Pumpkin Pie with Cinnamon Whipped Cream

\$24.95 Adult

\$22.95 Senior

\$12.95 Children

Executive Chef Steven E. Sterritt CSC, PC II

Sous Chef Wade Smith

Gratuity of 19% will be added to all parties of 8 or more