



BEAUPORT

H O T E L • G L O U C E S T E R

Thanksgiving by the Sea

BUFFET MENU

STARTERS

CHEF'S FRESHLY BAKED BREAD ASSORTMENT

Served with Sea Salted Creamery Butter

HARVEST SALAD

Mixed Greens, Dried Cranberries, Goat Cheese, Pears, Cranberry Vinaigrette

Served with a side of Spiced Walnuts

CAESAR SALAD

Served with Our Signature Dressing, House Made Savory Herbed Croutons & Fresh Parmesan

NEW ENGLAND CLAM CHOWDER

Served with Oyster Crackers

ROASTED BUTTERNUT SQUASH & APPLE BISQUE

Finished with a Touch of Sherry & Maple Crème Fraîche Drizzle

MAIN COURSE

ROASTED SIRLOIN

Chef Carved, Served with Bacon Lardons & Peppercorn Cabernet Jus

HERBED CIDER BRAISED TURKEY

Chef Carved, Served with Apple Cider & Bourbon Gravy

STUFFINGS

Sausage, Cranberry Apple Corn Bread

-and-

Quinoa, Mushroom, Pomegranate Dressing

SIDES

SALTED CARAMEL GLAZED

SWEET POTATOES

SMASHED POTATOES

ROASTED ROOT VEGETABLES

ROASTED GREEN BEANS

ROASTED PETITE CARROTS

SPICED CRANBERRY ORANGE CHUTNEY

DESSERTS

ASSORTED MINI PASTRIES

MINI CHEESECAKES

ASSORTED FRESHLY BAKED PIES

Selection of Traditional Holiday Pies,
Topped with Calvados Laced Chantilly Creme
& Vanilla Ice Cream

Pumpkin, Apple, Blueberry and Pecan

COFFEE & TEA STATION

Premium Coffees & Assorted Herbal Teas