

# BEAUPORT

H O T E L • G L O U C E S T E R

## *Thanksgiving by the Sea*

### BUFFET MENU

#### STARTERS

##### FRESHLY BAKED BREAD ASSORTMENT

Sea Salt Creamery Butter, Gluten Free Bread Also Available

##### HARVEST SALAD

Mixed Greens with Dried Cranberries, Goat Cheese, Pears & Cranberry Vinaigrette with Spiced Walnuts on the Side

##### CAESAR SALAD

Housemade Croutons, Shaved Pecorino

##### NEW ENGLAND CLAM CHOWDER

Oyster Crackers

##### ROASTED BUTTERNUT SQUASH & APPLE BISQUE

Finished with a Touch of Sherry & Maple Crème Fraiche Drizzle

#### MAINS

##### ROASTED SIRLOIN

Chef Carved with Bacon Lardons & Peppercorn Cabernet Jus

##### HERBED CIDER BRAISED TURKEY

Chef Carved with Apple Cider & Bourbon Gravy

##### SAUSAGE, CRANBERRY & APPLE CORN BREAD STUFFING

##### QUINOA, MUSHROOM & POMEGRANATE DRESSING





**BEAUPORT**  
HOTEL • GLOUCESTER

*Thanksgiving by the Sea*

**BUFFET MENU**

**SIDES**

**SMASHED POTATOES**

With Caramelized Onion & Sweet Roasted Garlic

**ROASTED ROOT VEGETABLES**

**ROASTED GREEN BEANS**

**PETITE CARROTS ROASTED IN OLIVE OIL & ROSEMARY**

**SPICED CRANBERRY ORANGE CHUTNEY**

**DESSERT**

**ASSORTED MINI PASTRIES**

**MINI CHEESECAKES**

**FRESHLY BAKED HOLIDAY PIES**

Choices of Pumpkin, Apple, Blueberry & Pecan  
Served with Toppings of Calvados Laced Chantilly Crème  
& Vanilla Ice Cream

**COFFEE & TEA**

**PREMIUM COFFEES & ASSORTED HERBAL TEAS**

