



Thanksgiving Dinner Menu

Field Greens with our Signature Dressings
Traditional Caesar Salad
Chef's Selection of Four Seasonally Composed Salads

Raw Vegetable Crudités with Herbed Crème Dip
Chef's Antipasti Display
Kananaskis and European Charcuterie Platter

Import & Domestic Cheese Board with Crackers
Fresh Sliced Seasonal Fruit & Berries
Selection of Smoked and Cured Fish
Cocktail Shrimp

Carved Angus Striploin gf
Yorkshire Pudding and Pan au Jus

Herb Roast Turkey with Cranberry Compote gf
Traditional Stuffing and Pan Gravy
Pork Tenderloin with Balsamic Caramelized Apples gf

Tuscan Kale Salmon gf
Leg of Lamb with Pomegranate and Currant Reduction gf
Cheese Ravioli with Butternut Squash Crème v
Whipped Potato gf
Selection of Seasonal Vegetables gf v

Kid's Corner with Miniature Pizzas and Popcorn Chicken

Baker's Selection of Fresh Artisan Rolls and Breads
Our Pastry Chef's Assortment of Homemade Cakes, Flans, Mousses, Custards,
Pies, Tartlets, Individual & Celiac Friendly Desserts

100% Arabica Regular & Decaffeinated Coffee
Artisan Herbal Teas