



Thanksgiving Day Dinner Menu

Appetizers:

- Pumpkin dip with Gala apple slices
- Walnut coated goat cheese with cranberries and crackers
- Fresh Vegetable assortment with dip
- Pickle and Relish Assortment
- Sausage Stuffed Mushroom

Entrée:

- Slow Roasted Turkey with pan gravy
- Herbed Pork Tenderloin with Apples and Onions
- Beef Roast with shallot gravy
- Spiral Sliced Glazed Ham



Side Dishes:

- Traditional Mashed potatoes (gravy on the side)
- Au Gratin Potatoes
- Roasted Root Vegetables (carrots, parsnips, squash, cauliflower, Brussel sprouts)
- Carrot and Butternut squash puree
- Sweet Potato casserole with praline topping
- Sweet Potato casserole with marshmallow topping
- Oven roasted Brussel sprouts with onion and bacon
- Cranberry Apple Relish or Cranberry Orange Relish
- Cranberry Sauce
- Giblet Stuffing (Traditional)
- Cornbread Stuffing
- Mixed Breads of Dinner Rolls, savory corn bread
- Blanched green vegetable medley with herb butter
- Green bean casserole
- Creamed Kale and Spinach
- Corn Casserole – (Baked -YUM!)



Dessert:

- Apple Pie Dutch Apple Pie Pumpkin Pie with whipped cream Apple Bread Pudding with caramel sauce

