



CROWNE PLAZA®

LAKE PLACID

THURSDAY, NOVEMBER 23, 2017 · 2:00 TO 8:00 PM

thanksgiving

BUFFET STATIONS

Harvest Table

Artisan Cheese Display

An assortment of domestic and international cheese

Peel and Eat Shrimp Bowl

Lemon, house made cocktail sauce and lemon caper remoulade sauce

Roasted Fall Vegetable Panzanella Salad

Roasted vegetables tossed with French bread croutons and mixed greens with a tangy citrus vinaigrette dressing

Garden Salad

Artisan lettuce blend, English cucumbers, tomatoes, julienne onions and carrots with Maple Dijon Vinaigrette and Harvest Ranch Dressings

Hubbard Squash and Apple Bisque

Beef Barley Soup

Relish Platters

Assorted Breads, Rolls, Quick breads

Hand Carved Meats

Carved Roast Turkey

Sausage and Granny smith apple stuffing, served with Cranberry chutney and roasted tomato salsa

Carved Virginia Ham

Brown sugar and whole grain mustard glaze, served with a warm pineapple and black cherry sauce

Roast Prime Rib of Beef

Crusted with sea salt, rosemary, and garlic, served with a horseradish cream and black pepper and herb jus lié

Entrees & Sides

Roasted Filet of Atlantic Salmon

Wild rice pilaf and Citrus Beurre Blanc Sauce

Tri Color Cheese Tortellini

Roasted red pepper pesto cream sauce

Seafood Mac 'n' Cheese

Gemelli pasta, scallops, shrimp, and lobster in a three-cheese sauce

Roasted Garlic Mashed Yukon Gold Potatoes

Honey and Brown Sugar Glazed Baby Carrots

Green Beans Almandine & Marshmallow Baked Yams

Dessert Table

**Assorted Cookies, Pumpkin Pie, Peach & Praline Pie,
Caramel Apple Dumplings, Assorted Dessert Bars,
Flourless Chocolate Cake**

RESERVATIONS REQUIRED: 518-523-2556

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\$36.95
per adult

\$15.95
children 12 & under