

# ***THANKSGIVING BUFFET MENU***

## **SOUPS**

Cream of Fall Squash, Butternut, Acorn, Pumpkin Hint of Vermont Maple  
Roasted Leek, Potato & Smithfield Ham

## **SALAD & APPETIZERS**

Salad of Baby Field Greens from our Organic Garden with Hilltop's Assorted Dressings, Cousin  
Marr's Jalapeno Jelly, Toasted Salad Seeds & Gussied Up melba Toast Croutons  
Local Artisan Brie Cheese Stuffed with Hilltop's Cranberry Walnut Conserve, Wrapped in Puff  
Pastry & baked until Golden  
Norwegian Smoked Salmon with Dilled Cream Cheese, Capers, Red Onion, Chopped Boiled Egg &  
Fresh Dill  
Hilltop's Bread & Butter Pickles  
Hilltop's Copper Pennies

## **ENTREES & SIDES**

Chef carved Pit Ham with Hilltop's Burgundy Wine Jelly  
Herb Brined Whole Turkeys Roasted & Carved served with Hilltop's Blood Orange Cranberry Sauce  
& Giblet Gravy  
Pan Seared Chicken Breast with Caramelized 10/15 Onions & Knob Creek Bourbon  
Herb & Garlic Crusted Pork Loin with Apples & Calvados  
Whipped Yukon Gold Potatoes  
Green Beans Almandine  
Grand Marnier Apricot Dressing  
Candied Fresh Sweet Potatoes from our Organic Garden with Toasted Pecans  
Broccoli Rice & Cheese Casserole  
Homemade Yeast Rolls

## **DESSERTS**

No Bake Pumpkin Cheese Cake with Spiced Candied Pecans  
Chocolate Peanut Butter Pie  
Coconut Cream Pie  
Apple Spice Cake with Cream Cheese Icing  
Pecan Sand Tart Cookies  
Gingered Peach Cobbler with Streusel Topping

\$32.95 plus tax & gratuity per person

12:00pm & 2:00pm seating's

Reservations required

832-397-4008