

THANKSGIVING BUFFET MENU

price per person / 20 guest minimum / coffee / tea / bread / butter

SALADS

Harvest Season Salad *gf/vegan*

roasted squash / cider-poached cranberries / toasted hazelnuts / maple vinaigrette / petite lettuce

Caesar Salad

romaine hearts / white anchovies / focaccia bread crumbs / parmesan

SIDES

Fried Brussels Sprouts

smoked goat cheese / pickled onions / balsamic

Alderbrook Clam Chowder

Whipped Yukon Potatoes & Gravy *gf/veg*

Autumn Vegetables *gf/df/veg/vegan*

Pancetta & Apple Bread Pudding

Bacon & Bourbon Green Beans

MAINS

Apple Cider Roasted Turkey / Dark and Light Meat

gravy / cranberry jelly

King Salmon Piccata *gf*

Slow Roasted Prime Rib *gf*

herb crusted / horseradish crème / au jus

DESSERTS

Pumpkin Pie

cinnamon whipped cream / whiskey crème anglaise

Apple Cranberry Cobbler

rosemary cream / pomegranate

\$125

ESTABLISHED

Hood Canal
Washington

19
13

ALDERBROOK
RESORT & SPA

thanksgiving menu 2023 | 24% service charge & tax not included in pricing | 24% service charge will be added to your banquet check. Of that 24%, 14.04% is paid directly to non-management service, culinary and other food service support employees | due to seasonality & market conditions menu selections & pricing subject to change without notice