

Thanksgiving Champagne Feast 2017

November 23, 2017 • 11 am - 4 pm Buffet • Burnham's Restaurant
\$41.00 Adults • \$15.95 Children (5-12)

Complimentary glass of champagne for all adults 21+
Reservations Suggested: 630-694-5899

SOUP & SALAD

Tossed Baby Spinach, Bermuda Onions, Mandarin Oranges
Fresh Cut Mixed Field Greens, Assorted Dressings & Condiments

International Selection of Cheese, Assorted Crackers and French Bread
Array of Garden Fresh Grilled Vegetables, Drizzled Balsamic and Roasted Garlic Reduction
Fresh Sliced Fruits

Free Roaming Roasted Capon, Fig & Honey Mustard Salad
Honey Crisp Apple and Candied Black Walnut Salad
Pasta Salad with Italian Vinaigrette
Avocado Roasted Roma Tomato Salad

Cream of Minnesota Wild Rice Soup

RAW BAR

Chilled Gulf Shrimp, Crab Claws, Oysters
Horseradish Cocktail Sauce
Chipotle Louis Sauce

CARVING STATION

Carved Whole Roasted Tom Turkey
Fresh Wisconsin Cranberry Chutney

Seared Lake Michigan Salmon with Lemon Curb Sugar Bush Maple Drizzle
Seared Sirloin Boston Cut New York Strip, Smoked Chili Paste, Portabella Mushroom
Garlic Mashed Idaho Russet Potatoes
Giblet Gravy
Traditional Bread Stuffing
Candied Sweet Potatoes
Green Bean Casserole
Mac & Cheese

DESSERT

Rum Raisin Bread Pudding
Pumpkin Pie, Bourbon Pecan Pie, French Silk Pie,
Assorted Cheese Cake Shots, Red Velvet Cake Martinis
Mini Autumn Pastries, Blueberry Cobbler
Fried Apple Pie Cookies & Ice Cream Action Station

