16th ANNUAL

THANKSGIVING HARVEST BUFFET

THE MARCUS WHITMAN HOTEL & CONFERENCE CENTER

Thursday, November 24th, 2016 11:00am - 4:30pm Reservations Required (509) 524-5139

\$34.95 Adults | \$29.95 Seniors | \$19.95 Children (6-12) | Children 5 and under free

LIGHT BITES

- Spinach, Artichoke and Sherry Crab Dip with **Assorted Chips**
- Smoked Cheddar and Tomato Fondue GF V
- House Meatballs with Grape BBQ GF
- Pigs in a Blanket with Sweet Hot Mustard
- Loaded Buffalo Chili Bites GF
- Lil' Smokies GE
- Deviled Eggs GF V

THANKSGIVING ENTRÉES

- Maple Roasted Root Vegetables and Squashes GF V
- French Beans and Baby Carrots GF V
- Roasted Apple and Sweet Onion Stuffing v
- Sweet Potato Casserole Pecan Crust GF V
- Sour Cream Whipped Potatoes and Roasted Vegetable Pan Gravy GF V
- Grilled Tofu and Garden Vegetable Succotash GF V
- Crispy Parmesan Crusted Eggplant with Stuffed House-Made Ricotta V
- · Carved Brown Sugar Glazed Pit Ham with Mustard Apple Jus GF
- · Carved Roast Turkey Breast with Citrus Cranberry Sauce GF

ASSORTED PLATTERS

- Fresh Seasonal Fruit GF V
- Fresh Cut Vegetable Crudites with Hummus, Marinated Olives and Flatbread v
- Sliced Tomato with House-Made Mozzarella and Aged Balsamic Vinegar GF V
- Artisan Charcuterie with Cheese, House-Made Breads and Crackers, House-pickled Vegetables
- Alderwood Smoked Salmon, Capers, Lemon Dill Cream Cheese, Crostini and Sweet Red Onions

SOUP & SALAD STATION

- Traditional Caesar with Croutons, Sundried Tomatoes and Parmesan Reggiano v
- Orchard Greens Salad with Honey Crisp Apple Chips, Candied Beets, Roasted Walnuts, and Feta V
- Mixed Fall Greens, Poached Pears, Crispy Roots, Buttermilk Ranch, Sherry Maple Vinaigrette v
- Roasted Pumpkin and Butterscotch Bisque

DESSERTS

- Assorted Seasonal Pies; Chocolate Dipped Macarons and Cookies; Layered Cakes; Brownies and Candies.
- Gluten Free Options

GF - represents gluten free options

V-represents vegetarian options