



Thanksgiving Buffet | November 27th | Starting 11 a.m. with final seating at 8 p.m.

~ Nibbles & Bits ~

Shrimp Cocktail (GF) | Fresh Fruit Display (GF/VG) | Vegetables Crudit  (GF/VG) | Dinner Rolls

~ Soup & Salad ~

Roasted Butternut Squash Soup | Farmer's Style Salad (GFA/VGA)

~ Salad Accompaniments ~

**Ranch | French | Blue Cheese | Italian | Balsamic | Thousand Island
Mixed Greens | Croutons | Shredded Parmesan | Sliced Red Onion
Cherry Tomatoes | Sliced Cucumber | Sunflower Seeds**

~ From the Carving Board ~

**Herb Roasted Turkey (GFA) with Gravy
and
Roasted Top Sirloin with Au jus & Horseradish (GF)**

~ Accompaniments ~

**Garlic Mashed Potatoes (GF/VG) | Candied Yam Casserole (GF/VG)
Green Bean Casserole (GF/VG) | Woodfired Carrots with Maple Glaze | Wild Rice Stuffing**

~ Desserts ~

**Spiced Bread Pudding | Flourless Chocolate Torte (GF) | Assorted Fresh Baked Cookies
Rustic Inn Pies w/Ice Cream:
North Shore Berry Crumb | Caramel Apple Pecan | Pumpkin | Peanut Butter Chocolate**

(GF = Gluten Free | GFA = Gluten Free Available | VG = Vegetarian | VGA = Vegetarian Available)

***\$36 per person | \$18 for children 6-12 | 5 & under free | 18% auto-gratuity added to all tabs
~ Silos will serve our regular breakfast menu prior to the Thanksgiving Buffet from 7-10 a.m.***
