

J. Graham's Cafe
Thanksgiving Buffet 2015

Soup

Autumn Minestrone, Herbed Biscotti

Salads

Farfalle Pasta Salad, Sundried Tomatoes, Roasted Artichokes, Genoa Salam, Italian Vinaigrette

Roasted Red Pepper and Chive Deviled Eggs

Julienned Carrot, Apple, and Raisin Salad, Apple Cider Vinaigrette

Pickled Candy Striped and Golden Beet Salad

Southern Style Crushed Fingerling Potato Salad, Bacon, Scallions, Green Pepper

Caesar Salad, Parmesan Garlic Croutons

*Organic Greens, Roasted Cherry Tomatoes, Shaved Aged White Cheddar
Roasted Tomato Vinaigrette and Balsamic Vinaigrette*

From The Sea

Cocktail Shrimp

Cracked Jonas Crab Claws

Bourbon Smoked Salmon with Eggs Mimosas, Capers, Onion, Parsley Sauce

Assorted International Cheese Platter

*Selection of Domestic and Imported Cheeses
Berries, Dried Fruits and Nuts*

Imported Meat and Pickled Vegetable Bar

*Sopressata, Bresola, Mortadella, Prosciutto
Assorted Mustards*

Main Courses

Seared Atlantic Salmon, Blueberry Gastrique

Spatzle Sautéed in Herbs and Brown Butter

Candied Yams, Spiced Roasted Pecans

Green Bean Casserole with Crispy Tobacco Onions

Sour Cream and Chive Smashed Potatoes

Roasted Zucchini, Squash, Hand Carved Carrots, Herb Broth

Fig and Apple Stuffing

From The Carving Station

*Citrus Herb Roasted Turkey Breast
Cranberry Sauce, Giblet Gravy*

*Maple, Pineapple Glazed Kentucky Ham
Bourbon Veal*

Dessert Selection

*Pumpkin Pie with Chantilly Cream
TBD*

*\$40 per Person plus Tax and Gratuity
\$17 for Children 4-12, Children Under 4 are Complimentary
Seating Times are 11:30 am-11:45am and 1:15 pm-1:30 pm
For Reservations Please Call (502) 583-1234, Extension 7225*