

Matts' Rotisserie & Oyster Lounge

THANKSGIVING BUFFET

Served 12PM – 7PM *\$29.95 per person * children 5-11 \$14.95 *5 and under free
Beverages, tax and gratuity not included

SALADS AND STARTERS

SEASONAL GREENS
BOSC PEARS, GORGONZOLA, TOASTED HAZELNUTS
BASIL VINAIGRETTE

MATTS' CAESAR SALAD

ANTIPASTO
Cured meats, assorted olives, pepernata, vegetables – grilled and raw

CAPRESE SALAD
Fresh mozzarella, cherry tomatoes and basil - extra virgin olive dressing

ARTISAN CHEESES

PACIFIC OYSTERS ON THE HALF SHELL
Matts' cocktail sauce with fresh horseradish, Mignonette

HOTFOOD & TRIMMINGS

ROTISSERIE PRIME RIB OF BEEF
Horseradish cream, beef jus demi-glace

APPLEWOOD GRILLED COHO SALMON
Crushed pecan – pure maple butter

HERB CRUSTED ROTISSERIE PORK LOIN
Apple cranberry relish

OVEN ROASTED TURKEY
Giblet gravy

ROASTED VEGETABLE & FOUR CHESSE LASAGNE

ROSEMARY SCALLOP POTATOES

MATTS' YUKON MASHERS

TRADITIONAL HERB STUFFING

ITALIAN SAUSAGE – APPLE STUFFING

OYSTER, THYME & PANCETTA CORNBREAD STUFFING

BROWN BUTTER - ALMOND GREEN BEANS

ROASTED AUTUMN ROOT VEGETABLES W/ PARSELY BUTTER

SWEET POTATO –YAM CASSEROLE

CRANBERRY RELISH

FRESH DINNER ROLLS

DESSERTS

PUMPKIN PIE

APPLE PIE

CHEESE CAKE TARTLETTS

BROWNIES

ASSORTED COOKIES