

*Thanksgiving at the Westford Regency
Thursday November 26, 2009*

Bill of Fare

*Hot Mulled Cider
Roasted Corn Chowder
Selection of Farmhouse Cheeses and Assorted Relishes*

Salad Selections

*Fresh Seasonal Display
Tossed green Salad
Caesar Salad
Spinach Salad with Glazed Walnuts, Stilton cheese
and Dried Cranberries*

Bread Display

*Fruit Breads and Spreads
Fresh baked breads and rolls*

Carving Stations

*Roast Turkey, Sage
Dressing, Pan Gravy
Garlic Studded Steamship Round
Bourbon Honey Glazed Ham*

Hot Buffet

*Poached Atlantic Salmon,
Fresh Herb Fumet

Grilled Chicken Breast, honey
Cranberry and Fig Glaze

Baked New England Haddock lobster sauce

Fresh Chive and Garlic Mashed Potatoes
Praline Fresh Yams
Sautéed green & yellow beans with red peppers
Maple glazed roast autumn vegetables
Peas & Pearl Onions
Maple glazed Butternut Squash*

Dessert Station

*Bourbon Pecan Pie, Pumpkin Pie, Apple Pie
Gingered pumpkin charlotte
Chocolate ganache, Carrot cake
Apple Crisp, cheese cake
Blueberry pie
Petit Fours, Tarts & Pastries
Honey Milk Tort
Our Chocolate Fountain with A
Festive Array of Dipping Treats
And a Fabulous Sundae Bar*

Coffee, Tea

11:00 - 3:00pm

*Adults \$25.95 Children \$11.95
(13 years and over) (4-12 years)*



*Today's Featured Wines From
"Concha y Toro"*

<i>Chardonnay</i>	<i>Bottle</i>	<i>\$20.95</i>
<i>Pinot Grigio</i>	<i>Bottle</i>	<i>\$20.95</i>
<i>Merlot</i>	<i>Bottle</i>	<i>\$20.95</i>
<i>Cabernet Sauvignon</i>	<i>Bottle</i>	<i>\$20.95</i>