

Windows on the Lake
Creating Memories that last a Life Time!

PLEASE JOIN US FOR A DELICIOUS

Thanksgiving BUFFET



****FREE****
Bottle of Wine
With Every
8 Adults

Let Us Make Your Thanksgiving Dinner One To Remember!

THURSDAY, NOVEMBER 23RD

Seatings Starts at 12PM and Every 1/2 hr until 5PM (Max 2 hrs). Larger Groups 13+ Accommodated - Please Call.

OUR TRADITIONAL THANKSGIVING MENU

The Finest Ingredients Prepared to Perfection!

TUSCANY ANTIPASTO COLD DISPLAY

Variety of Dried Meats Including: Prosciutto, Sopressata, Salami,
Imported Auricchio Provolone, Pepperoncini Peppers,
Grilled Marinated Vegetables & Assorted Imported Olives

CHEF'S TABLE SALADS

Venetian Salad

Roma Tomatoes, Cucumbers & Mozzarella Cheese

Tuscan Salad

Red Potatoes, Red Onion, Baby Greens & Champagne Vinaigrette

Pasta Whole Grain

With Artichokes, Roasted Peppers and Kalamata Olives

Classic Four Green Salad

With an Array of Toppings, Dressings & Toasted Croutons

TROPICAL & SEASONAL FRUIT SELECTION

Chef Selection of Sliced Cantaloupes, Grapes, Apples, Pears & Fresh Berries

INTERNATIONAL CHEESEBOARD

Imported and Domestic Cheese
Vermont Cheddar, Smoked Gouda, Havarti & Pepper Jack

ARTISAN & ASSORTED FRESH BREADS

SOUPS DU JOUR

Butternut Squash Bisque, Traditional Turkey Soup with Veggies & Rice

KIDS CORNER

Including Macaroni & Cheese,
Premium Chicken Fingers &
French Fries, All Beef Hot Dogs

RESERVATIONS ARE REQUIRED

Call 631.737.0088

or visit www.windowsonthelake.com/thanksgivingdinner

Also Available: Corporate or Home Catering Eve on or
Before Thanksgiving. Sliced Turkey Dinners to go from 8 - 500
people at your location or ours. Call for Special Pricing.

CARVING BLOCK

Freshly Carved Vermont Turkey

With White and Dark Meat Sliced off the Bone
Sliced Roast Turkey with White & Dark Meat Giblet Gravy,
Sausage & Sage Stuffing & Traditional Vegetable Stuffing w/Cranberry Sauce

Honey Glazed Ham

With Raisins & Pineapple Sauce
With Sweet Candied Baked Yams with Marshmallows

Marinated Sirloin of Beef Au' Poivre

With Old Fashioned Mashed Potatoes

GOURMET ITALIAN FAVORITES

Served with Hot Focaccia Bread:

Penne ala Vodka

Penne Pasta, Heavy Cream, Crushed Tomatoes, Onions, Pancetta & Peas

Tortellini Bolognese

Ground Beef in Filetto di Pomodoro Sauce

Seafood Fra Diavolo

Served Over Linguini - Shrimp, Calamari, Mussels & Clams

Chicken Valencia Francaise

With Artichokes & Roasted Pimentos w/Butter & Lemon White Wine Sauce

Eggplant Rollatini Marinara

Eggplant Stuffed with Ricotta Cheese, Mozzarella, Grated Cheese

Sausage, Peppers & Onions, Harvest Mix of Brussel Sprouts Shallots,
Pancetta & Veggies

SWEET TREATS

Large Variety of Pies - Apple, Pumpkin & Blueberry

Italian & French Pastries and Cookies

Parfaits, Jellos and Puddings

Soft Vanilla Ice Cream Sundae Bar with all The Toppings!

Includes: Soft drinks, soda, coffee & tea.
Cash bar available. Gluten Free & Vegan options
available upon request. NO peanut oil used.

Adults

\$67 p/p ++

Children (3-10)

\$32 p/p ++

Children 2 and under: Free (Limited highchairs)