

INFINITY Bistro™

THANKSGIVING BUFFET

GARLIC HERB ROASTED TURKEY

Pan Gravy

STUFFED TILAPIA

Spinach Parmesan Panko Stuffing, Citrus Buerre Blanc

SWEET ROLLS

Whipped Honey Butter

WHIPPED POTATOES

CREAMED GREEN BEANS

Mushroom Béchamel Sauce, Frizzled Onions

GLAZED SWEET POTATO MASH

Brown Sugar, Butter, Spices

CORNBREAD STUFFING

Apples, Italian Sausage

CHILLED ASPARAGUS

Lemon Garlic Herb Vinaigrette

GARDEN SALAD

House Vinaigrette

TARRAGON BABY CARROTS

CRANBERRY ANISE COMPOTE

PUMPKIN CAKE

Cream Cheese Frosting

APPLE CRISP

Nut and Oat Topping, Whipped Cream

CARAMEL PECAN TARTLETS

Graham Cracker Crust

EXECUTIVE CHEF - LISA M. LUDWIG

The consumption of raw and undercooked meats, fish & eggs may increase your risk of food-borne illness.

\$25 adults • \$12 children (12 & under) plus drinks, tax and gratuity

November 22 • 12 - 4pm. Reservations Highly Recommended

No regular menu offered

InfinityHall.com • RT. 44, Norfolk, CT • 860-542-5531

 VEGETARIAN

 GLUTEN FREE