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CURED & CAVED BOARD

ASSORTED MEATS & CHEESES
CRACKERS / JAMS / SEASONAL
ACCOUTREMENTS

FARM FRESH CRUDITES

ASSORTED DIPS / SEASONAL
VEGETABLES / GRILLED PITA

SALMON LOX & BAGELS

CAPERS / RED ONION / DILL CREAM
CHEESE / ASSORTED BAGELS

HEIRLOOM TOMATO BRUSCHETTA

FALL HARVEST SALAD

MIXED GREENS / HONEY CRISP
APPLES / SPICED PECANS / FRESH
GOATS CHEESE / ROASTED GARLIC
BALSAMIC DRESSING

BUTTERNUT SQUASH BISQUE

PORT WINE REDUCTION / CRÈME
FRAÎCHE

CRAFTED
ITALIA

craftedlakegeneva.com
262.249.3832

CRAFTED THANKSGIVING

carving station

HERB ROASTED TURKEY

natural gravy / cranberry preserves

SLOW ROASTED PRIME RIB

horseradish cream sauce / rosemary jus

sides

GREEN BEAN CASSEROLE

wild mushroom cream / fried onions

WHIPPED YAMS

maple glaze / torched marshmallow

YUKON GOLD MASH

roasted garlic

HONEY GLAZED CARROTS

toasted pine nuts

ROASTED APPLE & SAGE STUFFING

desserts

PIES, COOKIES & CAKE POPS

FLOURLESS CHOCOLATE CAKE

mixed berry coulis

CARROT CAKE

cream cheese frosting

kids station

KID FRIENDLY FARE

chicken tenders / french fries / mac & cheese / mini corn dogs

the details

THURSDAY, NOVEMBER 24 **BUFFET 11AM - 4PM** **REGULAR DINNER MENU 4-7PM**

at Crafted Italia in the Ridge Hotel

ADULTS 60++

CHILDREN 20++

Children ages 4-11, 0-3 years of age are complimentary

RESERVATIONS 262.249.3832

