

BLUE HARBOR RESORT 
& CONFERENCE CENTER

THANKSGIVING MENU

\$45 Per Adult | \$23 Per Child | \$5 Per Person To-Go Charge

11am-2pm



CHARCUTERIE DISPLAY

Wisconsin cheese and sausage with grapes, berries, crackers, & French bread

FRUIT DISPLAY

Pineapple, cantaloupe, honeydew, berries, & grapes

BLUE HARBOR HOUSE SALAD

Spring greens, cherry tomatoes, cucumbers, carrots, croutons, house-made ranch

ORANGE BEET SALAD

Oven roasted beets, mixed greens, roasted walnuts, chevre, mandarin oranges, & honey orange vinaigrette

CRANBERRY AMBROSIA SALAD

Cranberries, mini-marshmallows, crushed pineapple, whipped cream

HOUSE-BAKED ROLLS & BUTTER



**FOR RESERVATIONS CALL 920-457-1434
OR EXT 510 FROM YOUR ROOM**

Consuming raw or undercooked meat or seafood can result in foodborne illness.

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CHEF CARVED SAGE RUBBED TURKEY

Sage roasted turkey breast, leg, and thigh,
with natural gravy

HONEY MUSTARD ROASTED HAM

Slow roasted carving ham with apple compote,
& maple bacon Brussel sprouts

MASHED POTATOES

SAGE ROSEMARY STUFFING

GREEN BEAN CASSEROLE

CORNBREAD PUDDING

ROASTED GARDEN ROOT VEGETABLES

DESSERT



APPLE PIE

PUMPKIN PIE

POACHED PEAR CARDAMOM CAKE

MAPLE CHEESECAKE

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