

Giorgio's

BAITING HOLLOW

Thanksgiving Day Dinner

Seating's every Two hours on Thursday November 25th from 12:30 PM until 4:30 PM

Buffet Dinner

Roasted Turkey with all the Trimmings and The Most Delicious Homemade Stuffing and Giblet Gravy
Homemade Cranberry Sauce
Seafood Medley
Eggplant Rollatini
Chicken Francaise
String Beans Almondine
Fried Domestic Baby Calamari
Baked Wild Salmon in a White Raisin Champagne Sauce
Long Island Duck a L'Orange

Potato Bar

Fresh Mashed Idaho Potatoes, Parmesan Style
Candied Yams



Carving Station

Stuffed Loin of Pork with roasted apples, prosciutto, herbs, and other meats
Roasted Virginia ham topped with a pineapple ring, peppercorns, cinnamon, and brown sugar
Prime Rib of Beef with Rosemary au jus

Pasta Station

Cheese Tortellini in a Pesto Sauce
Penne Ala Vodka

Deluxe Cold Antipasto Display

With over 30 items including Cocktail Shrimp, Smoked Norwegian Salmon, Homemade Mozzarella Cheese, Prosciutto, Provolone, Assorted Italian Olives and many more items to choose from.

Clam Bar

Coney Island Style Raw Bar
with New Orleans remoulade, tangy cocktail sauce, lemons & tabasco

Salad Station

Caesar and Mixed Green salad
with Ranch, French, and Balsamic Salad Dressings

Soup

Butternut Squash

Authentic Japanese Sushi Bar

California Rolls, Tuna Rolls, Rainbow Rolls, Bagel Rolls, Oshinko Maki

Giorgio's Famous Bread Display and Desserts

Includes over 35 different items including Pumpkin Bread, Irish Soda Bread and Our Holiday Specials

For The Kids

Chicken Fingers French Fries, Macaroni and Cheese

\$64.95++ Adult

\$29.95++ Children (4-12 years old)

Children 3 years and under No Charge

(+NYS Sales Tax & 20% Gratuity)



***This menu can be cooked to your liking. Consuming raw or undercooked meat, fish, shellfish, or fresh shelled eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. (Menu subject to change by Management)**