



# THANKSGIVING BUFFET

10:00AM - 4:00PM · \$75 ADULTS · \$25 CHILDREN 4-12 (UNDER 4 FREE)



## COLD HORS D'OEUVRE SELECTION

FRESH SEASONAL FRUIT AND BERRIES

ARTISANAL CHEESE DISPLAY

ASSORTED HOLIDAY SALADS

BEETS AND ORANGE SALAD

PASTA SALAD

HUMMUS, CRUDITES, PITA

ICED SEAFOOD TO INCLUDE:  
OYSTERS, SHRIMP, SNOW CRAB LEGS

## CARVING STATION

HERB ROASTED TURKEY\* GIBLET GRAVY

CRANBERRY-CITRUS CONSERVE

SAGE STUFFING

GREEN BEAN ALMONDINE

SWEET POTATO MASH, MARSHMALLOW

PRIME RIB\* AU JUS, CREAMY HORSERADISH

WHIPPED YUKON GOLD POTATOES

GRILLED ASPARAGUS WITH BACON LARDONS

ROASTED CARROT, PARSNIP, RADISH

## KIDS BUFFET

CHICKEN TENDERS\*

TATER TOTS

MAC AND CHEESE

## SPECIALTIES

BUTTERNUT SQUASH, PEPITO SEED

WHITE MUSHROOM RAVIOLI, ALFREDO, BASIL

SHORT RIBS\* JUS, CRISPY SHALLOT

OMELETTE AND EGG STATION\*

WAFFLE STATION

SCRAMBLED EGGS\*

CLASSIC EGGS BENEDICT AND EGGS FLORENTINE\*

SALMON LOX STATION\*

COUNTRY SAUSAGE LINKS\*

CRISPY BACON\*

BREAKFAST POTATOES

ASSORTED BREAD, ROLLS AND BUTTER

## TRADITIONAL SWEETS AND PASTRIES

### CHOCOLATE FOUNTAIN

FRESH FRUIT, RICE KRISPIES, MARSHMALLOWS, BROWNIES, PRETZEL RODS, CHOCOLATE CHIP COOKIES

### HOUSE-BAKED SEASONAL PIES

ASSORTMENT OF TRADITIONAL CAKES, PETITE PASTRIES, DECADENT TRIFLES



\*PLEASE NOTIFY US OF ANY FOOD ALLERGIES. FOOD ITEMS ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PRICES DO NOT INCLUDE TAX AND 21% GRATUITY. REVISED 9.10.24