

Thanksgiving Buffet

November 28, 2019

SALAD PRESENTATIONS

AUTUMN CAPRESE

Heritage Variety Tomatoes, Arugula, Marinated Mozzarella Perlini

CUT MELON BOWL

Blueberry Sorghum Dip

MAHRAJAN SALAD

Grilled Baby Eggplant, Romanesco, Z'hatar and Lemon Vinaigrette

CHOPPED BRUSSELS AND KALE SALAD

Creamy Tahini-Maple Dressing, Sweet Potato Crisp and Cranberries

AUTUMN WHEAT SALAD

Apples, Bulghur, Cranberries and Pecan Pie Vinaigrette

HEARTS OF ROMAINE

Traditional Caesar Dressing, Shaved Parmesan, Roasted Tomato and Croutons

SOUP & CHARCUTERIE

ROASTED BUTTERNUT SQUASH BISQUE

Spicy Popcorn

ARTISANAL & CHEESES AND CHARCUTERIE

Hand-selected imported and stateside produced Cheese paired with locally crafted Salami, Coppa, Hams and Sausages. Accompanied by house Pickled Vegetables.

SEAFOOD STATION

POACHED JUMBO SHRIMP

Cocktail Sauce

SLICED COLD SMOKED SALMON

Lemon Dill Cream and Marinated Tomatoes

HALF-SHELL OYSTERS

Champagne Mignonette and House-made Fresno Hot Sauce

SRIRACHA CRAB AND CUCUMBER SALAD

Finely Shredded Carrot and Scallions

SMOKED WHITEFISH AND CHIPS

Creamy Dip and Fresh Fried Potato Chips



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CARVED ENTRÉES

DRY BRINED HERB ROASTED TURKEY

Pan Gravy and Fresh Cranberry Orange Relish

SLOW ROASTED ANGUS PRIME RIB

Horseradish Cream and Natural au jus

BOURBON FIG STUFFED PORK LOIN

Gorgonzola, Walnuts and Madeira jus

BUFFET ENTRÉES

BRAISED ALL NATURAL CHICKEN BREAST

Fingerling Potatoes, Smoked Pork Belly, Sweet Onion and Dried Plums and Apricots

GRILLED COBIA

Roasted Cherry Tomato, Braised Onion and Chard

MADE TO ORDER

SHRIMP CREOLE "PAELLA"

Julienne Vegetables, Crushed Tomato, Smoked Chicken and Tasso on Bomba Rice

PAN SEARED GRASS FED BEEF TENDERLOIN

Potato Gratin and Mushroom Ragout

MOZZARELLA AND HERB TORTELLONI

choice of two sauces with additional mix-ins:

Lemon Artichoke Cream with Roasted Shallots or Garden Tomato with Marsala

Toppings: Italian Sausage, Roasted Mushrooms, Goat Cheese,
Grilled Asparagus, Roasted Chicken, Shaved Parmesan, and more...

GRIDDLED BREAST OF DUCK

Orange-Thyme Infused Honey and Balsamic and Pumpkin Ricotta Gnocchi



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SIDES

SOUR CREAM MASHED POTATOES AND GRAVY

SWEET POTATOES SOUFFLÉ

Maple and Butter

BRIOCHE PAN DRESSING

Savory Vegetables

ROASTED CARROTS, CELERY AND BABY TURNIPS

Preserved Lemon and Rosemary

BRUSSELS SPROUTS

Bacon and Hazelnuts

STEAMED GREEN BEANS

Oven Roasted Tomatoes

ROASTED BUTTERNUT SQUASH

Sage and Apples

BREADS

FRENCH ROLLS

CHEDDAR CHEESE AND GARLIC BISCUIT

CHEDDAR PULL-A-PARTS

BUTTERED PARKERHOUSE ROLLS

CHILDREN'S CORNER

CHICKEN TENDERS

HONEY MUSTARD GREEN BEANS

BBQ MEATBALLS

TATER TOTS

MAC 'N CHEESE



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DESSERTS

PUMPKIN PIE

PECAN TART

VARIETY OF CHEESECAKES

FLOURLESS CHOCOLATE TORTE

GOURMET ÉCLAIRS

GINGERBREAD AND PUMPKIN ROULADE

CARROT CAKE

KEY LIME TART

CHOCOLATE-CHOCOLATE CAKE

COOKIES AND BARS

BANANA NUTELLA VERRINE

PUMPKIN CHOCOLATE MOUSSE CUPS

RED VELVET VERRINES

MILK CHOCOLATE FONDUE

Berries, Pound Cake and Marshmallows

MAKE YOUR OWN ICE CREAM SANDWICH

Jumbo cookies filled with choice of Premium Ice Cream

JARRED FRUIT FLAMBÉ

Almond Jaconde with Caramel Filling

