



Thanksgiving Buffet

ARTISANAL & IMPORTED CHEESE BOARD

Served with Dried Fruit & Roasted Nuts

SEAFOOD STATION

POACHED JUMBO SHRIMP

with Cocktail Sauce

COLD SMOKED SALMON

with Dill-Caper Cream and Marinated Cucumbers

HALF-SHELL OYSTERS

with Champagne Mignonette and Hot Sauce

VIETNAMESE CRAB SALAD SHOOTERS

with Wakame Salad

SMOKED TROUT AND CAPER TASTING SPOON

SALAD PRESENTATIONS

AUTUMN CAPRESE

Heritage Variety Tomatoes, Arugula, Marinated Buffalo Mozzarella

CUT MELON BOWL

with Blueberry Sorghum Dip

CRISP ICEBERG WEDGE

with Asher Bleu Cheese, Baby Pear tomatoes, Scallions and Pecan Pie Vinaigrette
Fermented Fennel Salad with Blood Oranges and Sweet Onion

MADE TO ORDER

BERRY-KALE SALAD STRAWBERRY, BLUEBERRY

with Roasted Walnuts, Brie and Baby Kale with Pomegranate-Beet Vinaigrette

HEART OF ROMAINE

with Traditional Caesar Dressing, Shaved Parmesan, Roasted Tomato and Croutons

SOUP

ROASTED BUTTERNUT SQUASH BISQUE

with Maple-Sage Croutons



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CARVED ENTRÉES

DRY BRINED HERB ROASTED TURKEY
with Pan Gravy and Fresh Cranberry Orange Relish

SLOW ROASTED ANGUS PRIME RIB
with horseradish cream and natural au jus

MUSTARD AND PEPPERCORN CRUSTED HAM
with Apple-Praline-Pumpkin Butter

ENTRÉES

PROVENÇALE BRAISED ALL NATURAL CHICKEN
with Root Vegetables accompanied by Roasted Baby Potato

POTATO CRUSTED GROUPER
topped with roasted shallot cream sauce on Romana Spinach

MADE TO ORDER

SHRIMP AND CORN STIR FRIED CILANTRO RICE
with Avocado Cream and Roasted Tomato Jam

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
with Muscadine Glaze with Chicken Cracklings on
Sweet potato and cream cheese Croquettes



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SIDES

BROWNED BUTTER MASHED POTATOES

MAPLE SWEET POTATOES SOUFFLÉ

BRIOCHE PAN DRESSING
with Savory Vegetables

ROASTED CARROTS AND PARSNIPS
with Preserved Lemon and Rosemary

BRUSSELS SPROUTS WITH BACON AND HAZELNUTS

STEAMED SNAP PEAS
with Oven Roasted Tomatoes

ROASTED BUTTERNUT SQUASH
with Sage and Apples

BREADS

FRENCH ROLLS

CHEDDAR CHEESE AND GARLIC BISCUIT

CHEDDAR PULL-A-PARTS

BUTTERED PARKERHOUSE ROLLS

CHILDREN'S CORNER

CHICKEN TENDERS

NIBLET CORN

CORN DOG BITES

TATER TOTS

MAC 'N CHEESE



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PUMPKIN PIE

PECAN TART

FLOURLESS CHOCOLATE TORTE

GOURMET ÉCLAIRS

Salted Caramel, Double Chocolate and Raspberry

GINGERBREAD AND PUMPKIN ROULADE

CARROT CAKE

with Cream Cheese Icing

KEY LIME TART

with White Chocolate Drizzle

CHOCOLATE-CHOCOLATE CAKE

NUTELLA AND BANANA SHOOTER

COOKIES AND BARS

AND SO MUCH MORE...

MILK CHOCOLATE FONDUE

with Berries, Pound Cake and Marshmallows

MAKE YOUR OWN ICE CREAM SANDWICH

Jumbo cookies filled with choice of Premium Ice Cream

STRAWBERRY SHORTCAKE FLAMBÉ

with Cardamom-Grapefruit Pound cake, Chantilly Cream, Captain Morgan's Grapefruit Rum