THANKSGIVING BUFFET

Soup & Salad

FALL BUTTERNUT SQUASH SOUP

COMPOSED SALADS
fall pasta salad | shaved brussels sprouts
cranberry | carrot | pecan
broccoli lemon vinaigrette

SALAD BAR
mixed baby greens | romaine | olives
cucumbers | red onions | baby tomatoes
red beets | crouton | blue cheese
sunflower seeds | bacon bits
shredded carrots | parmesan cheese
dressing | white balsamic vinaigrette
caesar | ranch

Displays

CHEESE BOARD
domestic and imported cheese display
crackers | dried fruit

Main Entrée

SPICED BAKED HAM *(carved to order)*
pineapple sauce

ROASTED BEEF *(carved to order)*
rosemary thyme jus

OVEN ROASTED TURKEY *(pre-sliced)*
mandarin cranberry sauce
sage gravy

Seafood

POACHED SHRIMP COCKTAIL

Sides

CORN BREAD STUFFING
italian sausage | herb vegetables

GARLIC MASHED POTATOES

CANDIED SWEET POTATOES

CREAMED MACARONI AND CHEESE

HERBED BUTTERED GREEN BEANS & CORN

Breads

PETITE BUTTER CROISSANTS

OLD WORLD ARTISAN BREADS

BUTTER SOFT ROLLS

Desserts

PUMPKIN PIE

CRANBERRY GINGERSNAP CHEESECAKE

ASSORTED TARTLETS

gluten free vegan vegetarian dairy free

Items marked with these symbols are either naturally suitable for specific dietary preferences.

Adults: $79 | Children aged 4-12: $39 | 3 and under complimentary

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
Allergy Warning: Our menu items may contain or come into contact with common allergens, including sesame, milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, and soybeans.
TAXES AND GRATUITY NOT INCLUDED. All parties will include an automatic 20% gratuity