

Thanksgiving Buffet

22 November 2018

SOUPS

Brown Butter Carrot with Spiced Pecans

Roasted Chicken and Farro

SALADS

Harvest Salad

Crisp Romaine Lettuce, Winter Mix Greens, Tomato, English Cucumber, Shaved Red Onions, Shredded Carrots, Roasted Beets, Marinated Garbanzo, Smoked Bacon, Candied Walnuts, Feta, Maytag Blue Cheese Crumble

Choice of House-made Green Goddess Ranch Dressing, Waldorf Thousand Island Dressing and Cold Press Olive Oil and Red Wine Vinegar

Brussel Sprout Slaw

Citrus Dressing and Pecorino

Fall Grain Salad

Apples, Quinoa, Arugula, Cranberries, Toasted Hazelnuts, Apple Butter Vinaigrette

Sweet Corn Salad

Corn, Feta, Cucumbers, Tomato and Buttermilk Herb Dressing

CHARCUTERIE AND CHEESE BOARD

Fig Jams, Holiday Dried Fruits, Nuts, Assorted Mustards and Butter with Hearth Baked Breads and Sweet Rolls

PASTA STATION

Penne San Marzano Pomodoro, Fettuccine Alfredo, Pasta Bolognese

Choice of Roasted Chicken or Bay Shrimp, Fresh Parsley, Crushed Red Pepper Flakes and Parmesan Cheese

SEAFOOD DISPLAY

Kettle Cooked Peel and Eat Shrimp
Fresh Lemon, House-made Cocktail Sauce

CARVING STATION

Whole Roasted Carolina Turkey
Signature Cran-Raspberry Chutney, Country Gravy with Buttered Rolls

Slow Roasted Garlic and Herb Crusted New York Sirloin Beef
Cream Horseradish Sauce and Beef Au Jus

ENTRÉES & SIDES

Maple Mustard Crusted Scottish Salmon

Buttered Mashed Potatoes with Fresh Chives and Melted Butter

Glazed Sweet Yams

Topped with Brulee Marshmallow

Green Bean Casserole

Cream of Mushroom and Crispy Spanish Onions

Harvest Vegetable Succotash

Fresh Parsley and Lemon

Wild Mushroom and Sage Stuffing
Creamed Corn Pudding

DESSERT

Assortment of Seasonal Desserts

Harvest bistro

\$58 per Adult | \$28 per Child Ages 6-12 | Kids 6 and Under Eat Free

Price does not include tax and gratuity.