



# Thanksgiving Buffet

• November 24, 2022 •

\$65 per Adult | \$30 per Child Ages 6-12

Children 5 and Under are Complimentary

## SOUP

Roasted Butternut Squash  
Sage Crema, Pumpkin Seeds

## HARVEST SALAD BAR

Artisan Mix Greens, Tomato, English Cucumber, Shaved Red Onions  
Carrots, Marinated Garbanzo, Smoked Bacon, Sliced Olives, Radish, Candied Walnuts  
Feta, Blue Cheese, Cheddar  
Dressings: Ranch, Blue Cheese, Balsamic Vinaigrette  
Cold Press Olive Oil, Red Wine Vinegar

## Brussel Sprout Slaw

Florida Citrus Vinaigrette, Local Tangerine, Reggiano, Marcona Almonds

## Fall Grain Salad

Quinoa, Tuscan Farro, Blistered Grapes, Cranberries, Pistachios, Apple Cider Vinaigrette

## CHARCUTERIE & CHEESE BOARD

Selection of Fine Artisan Cheeses  
and Cured Meats  
Harvest Jams, Dried Fruits, Nuts,  
Whole Grain Mustard, Cornichon,  
Smoked Paprika Butter  
Hearth Baked Seasonal Breads and Sweet Rolls

## CARVING STATION

**Whole Roasted Carolina Turkey**  
Signature Cranberry Chutney,  
Country Gravy, Wild Mushroom & Sage Stuffing  
**Slow Cooked Pit Ham Glazed with  
Maple and Brown Sugar**  
Pineapple and Golden Raisin Chutney

## PASTA

**Mac & Five Cheeses**  
Orecchiette Pasta, Parmesano Reggiano

**Bolognese**  
Traditional Beef Ragu, Reggiano

## SEAFOOD DISPLAY

**Shrimp Cocktail**  
Poached Shrimp, House Made Cocktail Sauce,  
Tabasco, Lemon

**Pan Roasted Scottish Salmon**  
Peperonata, Charred Lemon Broccolini

## SIDES

Sweet Potato Casserole - Marshmallow Brulee  
Green Bean Casserole - Cream of Mushroom, Crispy Vidalia Onions  
Florida Corn Casserole, Buttermilk Mashed Potato

## DESSERTS

Assorted Selection of Autumn Themed Desserts to Accent the Season