



Thanksgiving Buffet

• November 24, 2022 • 5pm - 10pm
\$75 per Adult | \$35 per Child Ages 6-12
Children 5 and Under are Complimentary

SOUP

Roasted Pumpkin Bisque

Pomegranate & Pumpkin Seeds

SMALL PLATE SAMPLERS

Shrimp Cocktail

Poached Shrimp, Cocktail Sauce, Lemon

Assorted Sushi Rolls

California Rolls, Spicy Tuna Rolls, Vegetable Rolls, Wasabi, Pickled Ginger, Soy Sauce

Roasted Beets

Pistachio, Orange & White Balsamic Vinaigrette, Chives

SALAD BAR

Artisan Greens, Romaine Lettuce

Tomatoes, English Cucumber, Red Onion, Radish, Toasted Pine Nuts, Olives, Carrots,
Peruvian Dwarf Peppers, Cranberries, Focaccia Croutons, Parmigiano Reggiano,
Balsamic Dressing, Italian Vinaigrette, Caesar Dressing, Olive Oil, Vinegars

CHARCUTERIE & CHEESES

Selection of Fine Artisan Cheeses
and Cured Meats

Housemade Breads & Loaves, Local Honey,
Pickles, Preserves, Dried Fruits & Nuts

ROTISSERIE

Roasted Natural Turkey
Brown Sugar Glazed Bone In Ham
Herb Mustard Crusted Prime Rib

Giblet Gravy, Red Wine Jus,
Pineapple Chutney, Orange Cranberry Relish

PASTA

Assorted Pastas

Made In House - Sautéed to Order

Creamy Alfredo OR Pomodoro Sauce

SEAFOOD

Loch Duarte Salmon

Oven Seared Salmon,
Blood Orange Beurre Blanc

SIDES

Moroccan Spiced Roasted Root Vegetables | Honey and Lavender Glazed Baby Carrots |
Buttermilk Whipped Potatoes | Bourbon Caramelized Yam With House-made Marshmallow |
Classic Southern Stuffing

HOLIDAY DESSERTS

Magnificent Waldorf Astoria Holiday Patisserie Indulgences

Tax and gratuity are additional