



## THANKSGIVING BUFFET

Thursday November 25th, 2021

10 a.m. until 8 p.m.

Adults 79 | Kids 29

### **Omelets Made to Order** *\*Until 12pm*

Tomatoes, Bell Peppers, Onions, Mushrooms, Spinach, Bacon, Ham, Sausage, Jalapeños, Shredded Cheese

### **FOR THE TABLE**

#### **Seafood Cocktail**

Shrimp, Crab Meat, Cocktail Sauce & Roasted Lemon

### **SOUP & SALAD**

#### **Roasted Celeriac Soup**

Brown Butter & Sage Croutons

#### **Autumn Harvest**

Baby Kale, Spiced Pumpkin Seeds, Cranberries, Chèvre, Walnut Vinaigrette

#### **Apple Cranberry Salad**

Wild Rice, Cous Cous, Poached Apples, Cranberries, Apple Cider Vinaigrette

#### **Build your Own**

Local Lettuces, Fresh Vegetables, Assorted Dressings

### **FISH & SEAFOOD**

#### **Pan Seared Salmon**

Roasted Sweet Potatoes with Brown Sugar Glaze

#### **Seafood Linguini Made to Order** *\*After 12pm*

Shrimp, Mussels, Scallops, Parmesan White Wine Cream Sauce

### **CARVED MEATS**

#### **Honey Glazed Country Ham**

Green Bean Casserole

#### **Slow Roasted Prime Rib with Horseradish & Au Jus**

Roasted Carrots with Herb Butter, Traditional Cornbread Stuffing

#### **Roasted Turkey Breast & Stuffed Turkey leg**

Yukon Mashed Potatoes with Traditional Turkey Gravy

### **DESSERTS**

#### **Gingerbread Cupcakes**

Brown Sugar Cream Cheese Icing

#### **Caramel Apple Cheesecake**

Vanilla Cheesecake, Apple Chips, Dulce De Leche Drizzle

#### **Chocolate Pot De Crème**

Spiced Whipped Cream

#### **Mini Pumpkin & Pecan Pies**