



OSAGE RESTAURANT

THANKSGIVING FEAST BUFFET

Thursday, November 27th, 2025

SOUP & SALAD

Roasted Butternut Bisque
butternut squash, sage, cream

Grilled Antipasto
assorted grilled vegetables,
balsamic glaze

Romaine & Kale Caesar Salad
preserved lemon, garlic croutons,
shaved parmesan

Mixed Fruit Salad
assorted seasonal fruits,
ginger mint dressing

Build Your Own Salad
mixed lettuces, fresh vegetables,
assorted dressings

ARTISAN CHEESES & FINE CURED MEATS

dried fruits, pickled vegetables, olives,
mustard, honeycomb, preserves

SEAFOOD

Smoked Salmon
whipped cream cheese,
spiced mustard, capers,
diced red onion, toasted mini bagel

Fresh Shucked Oysters*

Shrimp Cocktail

Poached Scallops

Poached Maine Lobster

Accompaniments
remoulade, horseradish, cocktail sauce

CARVING BOARD

Smoked Prime Rib*
au jus, creamy horseradish

Herb Rubbed Turkey Breast
garlic herb butter, traditional stuffing,
turkey gravy

Roasted Ham
clove, cinnamon, brown sugar

ENTRÉES

Baked Salmon
sun dried tomato dill cream

Grilled Vegetable Pomodoro
squash, zucchini, asparagus,
sweet peppers, basil

Lobster Mac N' Cheese
butter poached lobster, cavatappi pasta,
lobster cream, breadcrumbs

TRADITIONAL SIDES

stuffing, brown rice pilaf, roasted sweet
potatoes, mashed potatoes,
green bean casserole, brussels sprouts

ASSORTED DESSERTS

Spiced Pumpkin Tarts

Chocolate Pecan Squares

**Grand Marnier Cranberry
Bread Pudding**

Sweet Potato Mousse

**Salted Caramel Chocolate Tarts
Cheesecake Verrine**

