

# Hemispheres

## THANKSGIVING BUFFET

### Appetizers

Fresh And Composed Salad Bar  
Hummus  
Roasted Vegetable Display  
Fresh Fruit Display Mango Cream  
Charcuterie & Local Cheese Display, Artisan Bread, Butter  
Smoked Salmon Display, Selected Accompaniments

### Featured Displays

Carving Table  
Oven Roasted Turkey  
Mashed Sweet Potatoes, Fried Brussel Sprouts,  
Cranberry Compote, Turkey Gravy

### Main Courses

Mediterranean Couscous, Fall Garden Vegetables, Olive Oil, Tomato Sauce  
Pan Seared Shrimp, White Wine Tomato Sauce  
Roasted Chicken Breast, Thyme Demi-Glace Sauce  
Grilled Flank Steak, Cabernet Demi-Glace Sauce

### Enhancements

Roasted Baby Carrots  
Grilled Baby Zucchini And Squash  
Caramelized Shallot Mashed Potatoes  
Fried Potato Wedges  
Steamed Basmati Rice

### Desserts

Pumpkin Pie  
Caramelized Apple Pie  
Assorted Petite Seasonal Desserts

Seating at 1PM, 4PM, 7PM  
Adult- 60++ Child(6-12)- 22++

Beverages at a charge.

Prices are subject to tax and 18% gratuity.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Guests with food allergies are encouraged to ask for a manager for specifics.*

