

# THANKSGIVING BUFFET

## SALADS & APPETIZERS

Build Your Salad Station  
Fresh & Composed Salad Bar  
Fresh Fruit Display, Assorted Dipping Sauces  
Country Potato Salad  
Caprese Salad  
Greek Tuna Pasta Salad

Grilled Chicken Veronique Salad  
Quinoa Sweet Potato Kale Salad  
Charcuterie & Local Cheese Display  
Artisan Bread, Butter  
Roasted Butternut Squash Soup  
Italian Wedding Soup

## ASSORTED PETITE APPETIZERS

Beef Wellington, Coconut Shrimp, Vegetable Potstickers, Cauliflower Bites

## CARVING TABLE

Honey Glazed Turkey Breast With Turkey Gravy & Cranberry Sauce  
Grilled Flank Steak With Argentina Chimichurri Sauce

## PASTA BAR

**Pasta Choice:** Penne, Bow Tie, Fettuccine, Pumpkin Ravioli, Cheese Tortellini

\*Gluten Free Penne Available

**Vegetables:** Baby Spinach, Cherry Tomatoes, Sliced Mushrooms, Sliced Peppers, Broccoli Florets, Squash

**Proteins:** Meatballs, Grilled Chicken, Shrimp, Italian Sausage

**Sauces:** Marinara, Alfredo, Vodka, Pesto

**Toppings:** Parmesan Cheese, Red Pepper Flakes, Parsley, Basil

## TACO BAR

**Protein Choice:** Chicken, Shrimp, Steak, Pork

**Toppings:** Pico de Gallo, Sour Cream, Guacamole, Salsa Verde, Salsa Roja, Queso Fresco, Shredded Lettuce, Roasted Corn, Diced Onions, Fresh Cilantro, Lime Wedges, Corn Tortilla, Flour Tortilla

## ENHANCEMENTS

Spanish Rice & Chicken, Buttermilk Mashed Potatoes, Candied Yams & Marshmallows,  
Green Bean Casserole, Bread Stuffing, Sweet Plantains  
Pan Seared Salmon With Lemon Dill Cream Sauce

## KID STATION

Chicken Tenders, French Fries, Corn Dogs, Mac & Cheese, Cheese Pizza, Pepperoni Pizza

## DESSERTS

Pumpkin Pie, Caramelized Apples, Flan, Chocolate Fountain, Assorted Petite Seasonal Desserts

Adults (13 and up) \$49.99

Children (6-12) \$18.00

Children 5 and under are free

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.

