



# Thanksgiving Dinner Buffet

NOVEMBER 23, 2023 | 5PM TO 10PM

\$70 PER ADULT | \$35 PER CHILD

## SOUP

### Roasted Butternut Squash

Sage Crema, Pumpkin Seeds

### Tomato Bisque

Garlic Crouton

## HARVEST SALAD BAR

Artisan Mix Greens, Tomato, English Cucumber, Shaved Red Onions,  
Carrots, Marinated Garbanzo, Smoked Bacon, Sliced Olives, Radish, Candied Walnuts  
Feta, Blue Cheese, Cheddar

*Dressings: Ranch, Blue Cheese, Balsamic Vinaigrette*

*Cold Press Olive Oil, Red Wine Vinegar*

### Brussel Sprout Slaw

Florida Citrus Vinaigrette, Local Tangerine, Reggiano, Marcona Almonds

### Fall Grain Salad

Quinoa, Tuscan Farro, Blistered Grapes, Cranberries, Pistachios, Apple Cider Vinaigrette

## CHARCUTERIE & CHEESE BOARD

Selection of Fine Artisan Cheeses and Cured Meats,  
Harvest Jams, Dried Fruits, Nuts,  
Whole Grain Mustard, Cornichon,  
Assorted Butter  
Hearth Baked Seasonal Breads and Sweet Rolls

## PASTA

### Mac & Five Cheeses

Orecchiette Pasta, Parmesano Reggiano

### Bolognese

Traditional Beef Ragu, Reggiano

## CARVING STATION

### Whole Roasted Carolina Turkey

Signature Cranberry Chutney, Country Gravy

### Slow Roasted Herb Crusted Strip Loin

Chimichurri, Horseradish Cream Sauce,  
Beef au Jus

## SEAFOOD DISPLAY

### Shrimp Cocktail

Poached Shrimp, House Made Cocktail Sauce,  
Tabasco, Lemon

### Assorted Sushi Rolls

## SIDES

**Pan Roasted Scottish Salmon** - Peperonata, Charred Lemon Broccolini

**Sweet Potato Casserole** - Marshmallow Brulee

**Wild Mushroom & Sage Stuffing | Florida Corn Casserole | Buttermilk Mashed Potatoes |  
Seasonal Roasted Local Vegetables**

## DESSERTS

Assorted Selection of Autumn Themed Desserts to Accent the Season

Tax and gratuity are additional