



Thanksgiving Dinner Buffet

NOVEMBER 28, 2024 | 3PM TO 9PM

\$65 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, Buttered Brioche Bread
Crumbs

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