



Thanksgiving Dinner Buffet

NOVEMBER 27, 2025 | 3:00 PM TO 9:00 PM

\$68 PER ADULT | \$34 PER CHILD



SOUP

Roasted Butternut Squash

Chicken Farro

SEAFOOD DISPLAY

Shrimp Cocktail

Poached Shrimp, House Made Cocktail Sauce,
Tabasco, Lemon

Assorted Sushi Rolls

PASTA

Mac & Five Cheeses

Orecchiette Pasta, Buttered Brioche
Bread Crumbs

Bolognese

Traditional Beef Ragu, Reggiano

HARVEST SALAD BAR

Artisan Mix Greens, Romaine, Tomato,
English Cucumber, Red Onions,
Carrots, Marinated Garbanzo, Smoked Bacon,
Olives, Watermelon Radish,
Quinoa, Hard-boiled Egg, Croutons, Feta, Blue
Cheese, Cheddar

*Dressings: Ranch, Blue Cheese, Caesar,
Balsamic Vinaigrette, Cold Press Olive Oil,
Red Wine Vinegar*

Brussel Sprout Slaw

Arugula, Florida Citrus Vinaigrette, Local
Tangerine, Reggiano, Pistachio

Fall Grain Salad

Quinoa, Tuscan Farro, Grapes, Cranberries,
Marcona Almonds, 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

CARVING STATION

Roasted Carolina Turkey

Signature Cranberry Chutney, Country Gravy

Slow Roasted Herb Crusted Strip Loin

Chimichurri, Horseradish Cream Sauce,
Beef au Jus

**Slow Cook Pitt Ham Glazed with Maple and
Brown Sugar**

Pineapple and goldn Raisin Chutney

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