Oscar's
AN AMERICAN BRASSERIE

Thanksgiving Dinner Buffet

NOVEMBER 26, 2026 | 4 P.M. TO 9 P.M.

$80 PER ADULT | $40 PER CHILD

Soup

Roasted Pumpkin Bisque
Pomegranate & Pumpkin Seeds

Small Plate samplers

Shrimp Cocktail
Poached Shrimp, Cocktail Sauce, Lemon

Assorted Sushi Rolls*
California Rolls, Spicy Tuna Rolls, Vegetable Rolls, Wasabi, Pickled Ginger, Soy Sauce

Roasted Beets
Pistachio, Orange & White Balsamic Vinaigrette, Chives

Salad Bar

Artisan Greens, Romaine Lettuce,
Tomatoes, English Cucumber, Red Onion, Radish, Toasted Pine Nuts, Olives, Carrots,
Peruvian Dwarf Peppers, Cranberries, Focaccia Croutons, Parmigiano Reggiano,
Balsamic Dressing, Italian Vinaigrette, Caesar Dressing, Olive Oil, Vinegars

Charcuterie & Cheeses

Selection of Fine Artisan Cheeses
and Cured Meats
Housemade Breads & Loaves, Local Honey,
Pickles, Preserves, Dried Fruits & Nuts

Pasta

Assorted Pastas
Made In House - Sautéed to Order
Creamy Alfredo OR Pomodoro Sauce
Parmesan Cheese, Red Pepper Flakes, Fresh Herbs

Rotisserie

Roasted Natural Turkey
Brown Sugar Glazed Bone In Ham
Herb Mustard Crusted Prime Rib*

Accompaniments
Giblet Gravy, Red Wine Jus,
Pineapple Chutney, Orange Cranberry Relish

Seafood

Loch Duarte Salmon
Yuzu Chive Beurre Blanc

Sides

Baked Corn Pudding | Orange Blossom Honey Glazed Baby Carrots |
Buttermilk Whipped Potatoes | Bourbon Caramelized Yam With Housemade Marshmallow |
Classic Southern Stuffing

Holiday Desserts

Magnificent Waldorf Astoria Holiday Patisserie Indulgences

A 20% operations charge is applied to parties of 6 or more. An 18% operations charge is applied to all unsigned checks. 100% of these charges are distributed directly to the service staff. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.