



Happy Thanksgiving

November 26, 2026

Adults \$81/Children ages 9-12 \$38/Children ages 3 to 8 \$28

Seafood Display

Citrus Poached Shrimp, Jonah Crab Claws, Oysters
Beet Mignonette, Remoulade, Cocktail Sauce, Lemon Wedges, Hot Sauce

Shrimp & Scallop Ceviche

Ginger, Grapefruit, Red Onion, Cilantro

Smoked Salmon Display

Traditional Garnishes, Horseradish Cream, Bagel Crisps

Crab & Avocado Salad

Cucumber, Tomato, Creamy Dill Dressing

Salad Display

Petite Mixed Greens
Cherry Tomatoes, Cucumbers, Carrots, Red Onion
Candied Walnuts, Dried Cranberries, Goat Cheese, Cheddar Jack Cheese
Chickpeas, Chopped Egg, Bacon

Dressings

Ranch, Chocolate Balsamic, Maple Sherry Vinaigrette

Combination Salads

Roasted Beet & Orange Salad

Toasted Hazelnuts, Feta Cheese, Tuscan Kale, Lemon Herb Dressing

Wild Rice, Wheat Berry & Delicata Squash

Dried Cranberries, Granny Smith Apple, Toasted Almonds, Spiced Cider Dressing

Lyonassie Salad

Frisée, Soft Cooked Egg, Bacon Lardon, Croutons
Dijon Vinaigrette

Fresh Seasonal Fruit and Berries

Charcutiere and Cheese Display

Cheese Selection

Manchego, Cave Aged Cheddar, Maytag Blue Cheese
Soft Ripened Brie with Fig & Balsamic Agrodolce
Honey Comb, Dried Fruit, Grain Mustard, Marcona Almonds
Assorted Crackers, Crostini, Flatbread Crisps

Charcuterie

Coppa, Finocchiona, Genoa Salami, Smoked Sausage

Soup

Creamy Potato Leek

Chicken Corn Noodle

Assortment of Freshly Baked Rolls
Whipped and Chocolate Butter

Carving Station

Slow Roasted Prime Rib of Beef

Au Jus, Horseradish Cream

Herb Roasted Turkey Breast

Traditional Turkey Gravy, Fresh Cranberry-Orange Relish

Braised Turkey Thigh

Celery & Sage Stuffing, Glazed Sweet Potatoes

Entrees

Herb Roasted Pork Loin

Butter & Black Pepper Braised Cabbage
Apple Brandy Jus

Pan Seared Salmon

Braised Greens, Sweet Corn & Tomato Relish

Braised Lamb Shoulder

Roasted Potatoes with Olives & Fennel
Red Wine Lamb Jus

Creamy Parmesan Polenta and Thyme Roasted Mushrooms

Yukon Gold Mashed Potatoes

Roasted Carrots and Green Beans
Shallot Herb Butter

Children's Buffet

Apple Sauce
Macaroni & Cheese
Chicken Fingers

Celery & Carrot Sticks with Ranch Dressing
Assorted Cookies

Desserts

Pumpkin Pie
Dark Chocolate Pecan Tarts
Snickerdoodles
Iced Pumpkin Bread
Peanut Butter Pie
Sweet Potato Swirled Cheesecake
Chocolate Cream Pie
Assorted French Macarons
S'mores Tartlets
Apple Pie Verrines
Buttermilk and Pumpkin Panna Cotta
Dark Chocolate Bark
Milk Chocolate Crème Brûlée
Dark Chocolate Decadence
Sugarfree Blackberry and Cinnamon Verrine