



# Thanksgiving Dinner Buffet

NOVEMBER 23, 2023 | 5PM TO 10PM

\$85 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

## ROTISSERIE

### Roasted Natural Turkey

**Brown Sugar Glazed Bone In Ham**

**Herb Mustard Crusted Prime Rib**

Giblet Gravy, Red Wine Jus,

Pineapple Chutney, Orange Cranberry Relish

## SEAFOOD

### Loch Duarte Salmon

Oven Seared Salmon,

Blood Orange Beurre Blanc

## SIDES

Moroccan Spiced Roasted Root Vegetables | Honey and Lavender Glazed Baby Carrots |

Buttermilk Whipped Potatoes | Bourbon Caramelized Yam With House-made Marshmallow |

Classic Southern Stuffing

## HOLIDAY DESSERTS

Magnificent Waldorf Astoria Holiday Patisserie Indulgences

Tax and gratuity are additional