



THANKSGIVING BUFFET

NOVEMBER 24TH, 2022 11AM TO 4PM

65 ADULTS | KIDS 28

SOUP, SALAD & SEAFOOD

Build Your Own Salad

Local Lettuce, Vegetables, Toasted Nuts, Assorted Dressings

Pasta Salad

Marinated Vegetables, Tangy Dressing

Peel & Eat Shrimp

Cocktail Sauce & Lemons

Clam Chowder

Hot Smoked Salmon

Citrus Aioli

SIDES

Country Style Mashed Potatoes & Turkey Gravy

Roasted Seasonal Vegetables

House-Made Mac & Cheese

Honey Glazed Roasted Baby Carrots

Candied Sweet Potatoes

Entrées

Apricot Glazed Baked Chicken

Panko Crusted Baked Halibut

CARVED MEATS

Slow Smoked Prime Rib Horseradish Cream, Au Jus

Roasted Turkey Turkey Gravy

Desserts

Mini Pumpkin & Pecan Pies

Triple Chocolate Cake

Assorted Chef Dessert Options

***CONSUMING RAW OR UNDERCOOKED MEAT & EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS**