



# Diamond Ballroom

## THANKSGIVING BUFFET

### Cold Buffet

#### — CHILLED SEAFOOD BAR —

Jumbo Shrimp + Chipotle Lime Cocktail  
Spicy Tuna Salad  
Maine Lobster + Mango Slaw

#### — LOCAL AUTUMN FRUITS + CHEESE —

Fresh + Dried Fruits | Quince + Fig Jam | Parmesan + Raisin Nut Crisps

#### — SEASONAL SOUP + SALAD —

Lobster Bisque with Herb Cream  
Butternut Squash Bisque with Granny Smith Apples  
Prosciutto, Melon + Baby Arugula with Balsamic Syrup  
Fresh Mozzarella, Confetti Tomatoes + Roasted Yellow Peppers  
Smoked Salmon + Deviled Egg Salad  
Watercress, Red Onion + Capers  
Capicola, Aged Provolone + Grapes  
Roasted Squash, Parsnips, Carrots + Brussel Sprouts  
Classic Caesar Salad  
Pickled + Chilled Vegetables — Marinated + Cured Olives — Sweet + Hot Peppers  
Minted Feta, Pomegranate + Toasted Pine Nuts

### Hot Buffet

Porcini + Tarragon Roasted Salmon with Leek Fondue  
Chicken Madeira with Artichoke + Peppers  
Saffron Rice Pilaf with Carrots + Peas  
Yukon Gold Mashed Potatoes with Chives  
Roasted Autumn Root Vegetables  
Maple + Brown Sugar Glazed Sweet Potatoes with Marshmallows  
Butter Green Bean + Frizzled Onions  
Chestnut Sausage Stuffing  
Scrambled + Cheesy Eggs  
Bacon + Sausage

#### — CARVING BOARD —

Golden Roasted Turkey with Traditional Gravy + Cranberry-Orange Relish  
Honey Cured Ham with Pineapple-Cherry Chutney

#### — PASTA —

Penne, Cheese Tortellini + Rigatoni  
Tomato Basil, Pesto Cream + alla Vodka

#### — DESSERT —

Warm Apple + Berry Crisp | Pumpkin + Pecan Pies | Carrot, Red Velvet + Chocolate Cakes  
Cheese Cake Pops | Chocolate Strawberry Tuxedo | Berry + Chocolate Mousse  
Mini Italian Pastries | Cookies + Brownies

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**Thursday, November 25<sup>TH</sup> 2021 | 11:00am - 3:00pm**

Ages 12 & Over — \$65 per person | Kids 4-11 — \$26.95 per person | Under 4 — Free  
{plus tax and service charge}

Live Entertainment. Reservations are required, call 877.627.9114. Space is limited.

