



# Diamond Ballroom

## THANKSGIVING BUFFET

### Cold Buffet

#### — CHILLED SEAFOOD BAR —

Jumbo Shrimp + Chipotle Lime Cocktail  
Spicy Tuna Salad

#### — LOCAL AUTUMN FRUITS + CHEESE —

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

#### — SEASONAL SOUP + SALAD —

Butternut Squash Bisque with Granny Smith Apples  
Prosciutto, Melon + Baby Arugula with Balsamic Syrup  
Fresh Mozzarella, Confetti Tomatoes + Roasted Yellow Peppers  
Capicola, Aged Provolone + Grapes  
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  
Braised Shorts Ribs with Red Wine Demi-glace, Caramelized Cipollini Onions  
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

#### — 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 + a la Vodka

#### — DESSERT —

Warm Apple + Berry Crisp  
Pumpkin + Pecan Pies  
Carrot, Red Velvet + Chocolate Cakes  
Berry + Chocolate Mousse  
Mini Italian Pastries  
Cookies + Brownies

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**Thursday, November 24<sup>TH</sup> 2022 | 11:00am - 3:00pm**

Ages 12 & Over — \$68 per person | Kids 4-11 — \$28 per person | Under 4 — Free  
{plus tax and administrative charge}

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