



# Emerald Ballroom

## THANKSGIVING BUFFET

### Cold Buffet

#### — SEAFOOD BAR —

Herb + Lemon Poached Shrimp Cocktail  
Littleneck Clams  
Horseradish Sauce + Lemons

#### — SALUMI STATION —

Fresh Sliced Artisanal Cured Meat  
Marinated + Grilled Vegetables  
Levin Bakery Rustic Breads

#### — SOUP + SALAD —

Kale Salad, Cranberries, Spiced Pumpkin Seeds + Cider Vinaigrette  
Mixed Green Salad, Late Season Vegetables  
Ancient Grains, Autumn Vegetable + Citrus Salad  
Arugula + Radicchio Lettuces, Point Reyes Blue Cheese + Toasted Hazelnuts  
Roasted Heirloom Beet Salad  
Butternut Squash Soup

#### — CHEESE DISPLAY —

Local + Imported Cheeses  
Assortment of Breads + Crackers

#### — CARVING STATION —

Roasted Heritage Breed Turkey  
Roasted Pork Loin + Fig Mostarda  
Rosemary + Apple Bread Stuffing  
Turkey Pan Gravy  
Cranberry Sauce

### Hot Buffet

Roasted Wild Salmon + Cucumber Raita  
Braised Short Rib of Beef + Red Wine Demi  
Chicken Breast, Artichoke, Speck + Lemon  
Green Bean Almondine  
Potato au Gratin  
Braised Cabbage, Bacon + Thyme  
Honey-Roasted Sweet Potatoes  
Brussels Sprouts + Toasted Chestnuts

#### — DESSERT —

Pumpkin Pie | Chocolate Torte | Apple Crumble  
Homemade Cookies | Mini Pastries | Fresh Fruit

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**Thursday, November 24<sup>TH</sup> 2022 | 11:30am - 4:00pm**

Ages 12 and Over — \$72 per person | Kids 4-11 — \$29 per person | Under 4 — Free  
{plus tax and administrative charge}

Reservations are required, call 877.627.9114. Space is limited.

