

Emerald Ballroom

THANKSGIVING BUFFET

Cold Buffet

SEAFOOD BAR

Herb + Lemon Poached Shrimp Cocktail

Littleneck Clams

East + West Coast Oysters

Horseradish Sauce + Lemons

ANTIPASTO STATION

Fresh Sliced Artisanal Cured Meat

Marinated + Grilled Vegetables

Assortment of Breads, Crackers + Toasted Crostinis

SOUP + SALAD

Potato Leek Soup

Arugula Salad — Goat Cheese, Walnut + Fig

Waldorf Salad — Pomegranate + Apple

Roasted Heirloom Beet Salad

Burrata Salad — Parma Ham, Radicchio + Currants

Ancient Grains, Autumn Vegetable + Salad

CHEESE DISPLAY

Local + Imported Cheeses

Assortment of Breads + Crackers

Hot Buffet

Roasted Wild Salmon — Herbed Artichoke + Lemon Butter Sauce

Honey Glazed Pork Ribs — Sesame Seeds + Scallion

Chicken Breast — Brussels Sprouts, Shallot + Mustard Jus

Green Beans Almondine

Roasted Market Vegetables

Mashed Potatoes

CARVING STATION

Roasted Heritage Breed Turkey

Roasted Prime Rib

Rosemary + Apple Bread Stuffing

Turkey Pan Gravy

Cranberry Sauce

Dessert

Pumpkin Pie • Chocolate Torte • Apple Crumble • Tiramisu • Cookies • Mini Pastries • Fresh Fruit

Thursday, November 28th 2024 11:30am - 4:00pm

Ages 12 and Over — \$75 per person • Kids 4-11 — \$30 per person • Under 4 — Free
{plus tax and administrative charge}

Reservations are required, call 877.627.9114. Space is limited.