



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
Aged Provolone | Levin Bakery Rustic Breads

— SOUP & SALAD —

Black Kale Salad, Cranberries, Spiced Pumpkin Seeds + Cider Vinaigrette
Mixed Green Salad, Late Season Vegetables
Ancient Grains, Autumn Vegetable + Citrus Salad
Radicchio, Point Reyes Blue Cheese + Toasted Hazelnut Salad
Roasted Heirloom Beet Salad
Cream of Mushroom 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
Sage + Sausage Stuffing
Turkey Pan Gravy
Cranberry Sauce

Hot Buffet

Roasted Wild Salmon + Cucumber Riata
Braised Short Rib of Beef + Red Wine Demi
Chicken Scaloppini, Artichoke, Speck + Lemon
Green Bean Casserole + Fried Shallots
Creamed Spinach
Mac + Cheese, Brown Butter Crumb + Roasted Butternut Squash
Braised Cabbage, Bacon + Thyme
Honey-Roasted Sweet Potatoes
Brussel Sprouts + Toasted Chestnuts

— DESSERT —

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

Thursday, November 26TH 2020 | 11:30am - 5:30pm

Ages 12 & Over — \$59 per person | Children 4-11 — \$24.95 per person

Children Under 4 — Free (TAX & GRATUITY NOT INCLUDED)

Reservations are required, call 877.627.9114. Space is limited.

