



Emerald Ballroom

THANKSGIVING BUFFET

Cold Buffet

— SEAFOOD BAR —

Herb & Lemon Poached Shrimp Cocktail | Little Neck Clams
Horseradish Sauce & Lemons

— SALUMI STATION —

Fresh Sliced Artisanal Cured Meat | Marinated & Grilled Vegetables | Aged Provolone | Rustic Breads

— SOUP & SALAD —

Mixed Baby Greens — Fall Vegetables, Assorted Dressings
Kohlrabi & Heirloom Greens — Cranberries, Spiced Sunflower Seeds, Maple Lemon Dressing
Ancient Grain Medley — Roasted Beets, Pickled Onions, Parsley Dressing
Arugula & Pear Salad — Blue Cheese, Warm Sherry Vinaigrette
Roasted Parsnip Soup — Vanilla Oil

— CHEESE DISPLAY —

Local & Imported Cheeses | Assortment of Breads | Crackers | Lentil Chips

— OMLETTE STATION {CHEF ATTENDED} —

Choice of Egg or Egg Whites
Bacon | Sausage | Ham | Onion | Tomato | Spinach | Mushroom | Cheese

— CARVING STATION —

Turmeric Roasted Turkey — Shallots, Herbs
Garlic Herb Roast Prime Rib of Beef
Focaccia Stuffing with Celery | Homemade Sausage Stuffing
Pan Gravy | Thyme Honey Cranberry Sauce

Hot Buffet

Braised Beef — Root Vegetables, Whipped Yukon Potatoes
Chicken Scaloppini — Shitake Mushrooms, Jerusalem Artichoke, Pearl Onions
Corn Bread & Sundried Crusted Wild Salmon — Butter Sage Sauce
Late Harvest Vegetable Lasagna
Butternut Mac & Cheese — Brown Butter Topping
Mashed Potatoes
Roasted Vegetables — Sage Oil & Thyme
Brussels Sprouts Gratin — Brown Sugar Crumb Topping

— DESSERT —

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

THURSDAY, NOVEMBER 22ND 2018 | 11:00AM - 4:00PM
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 844.571.98615. SPACE IS LIMITED.

