

THURSDAY, NOVEMBER 23, 2023 | 1:30 PM - 9:30 PM

charcuterie & cheese station*

assorted charcuterie & cheeses honeycomb & fruit compote olives | cornichons

artisanal bread display

butter | flavored butters | honey fruit preserves

from the local farms

seasonal fruit

radicchio & roasted squash burrata, pecans, cranberry vinaigrette

kale salad apple, golden raisins,manchego, almonds,white balsamic vinaigrettebeet salad arugula sherry vinaigrette,puffed quinoa, herbed goat cheese

crostini bar

steak herb cheese, caramelized onion, provence olive oil caprese pesto, tomato, balsamic glaze prosciutto fig spread, blue cheese, arugula shrimp avocado, tomato, basil

pasta station

butternut squash raviolis brown butter, apple puree, sage
rigatoni pomodoro mezzi rigatoni, pomodoro sauce, parmesan cheese
mushroom risotto mixed mushrooms, truffle mascarpone, parmigiano reggiano

poke bar

ahi tuna | shrimp | calamari salad | rice | seaweed | wasabi mayo | spicy aioli | eel sauce | ponzu

carvery station

free range turkey pan gravy, cranberry relish **herb roasted tenderloin** chimichurri, creamy horseradish

from the kitchen

braised short ribs smoked tomato jam

chicken breast mushroom marsala sauce
seafood paella saffron aioli, pimenton, calamari, scallops, shrimp, mussels
chilean sea bass creamy romesco sauce

sides

cider glazed carrots | whipped potatoes traditional stuffing | green bean casserole

kids buffet

mini corn dogs | chicken tenders mac & cheese | french fries | mini pizza steamed vegetables

desserts

gelato & sorbet sundae bar
fire-roasted apple cobbler
butterscotch bread pudding
classic pumpkin pie | citrus glazed rum
butter cake | assorted shortbread cookies
cinnamon crumble loaf | old fashioned
pecan pie | chocolate marquise
apple butter loaf | pumpkin cheesecake
blondies & brownies

\$145** per person | \$45** 12 & under