



THANKSGIVING FEAST MENU NOVEMBER 28, 2024

BUFFET TIMINGS: 11.00 AM – 5.00 PM (BOOKING SLOTS AVAILABLE :11 AM ,1 PM & 3 PM)

\$44.95 Per Adult and \$24.95 Per Children 10 and under.

Prices do not Include Beverages, Tax and Gratuities.

OUR LIVE STATIONS

Roasted Turkey Carving
Turkey Giblet Gravy/ Cranberry Orange Compote
New York Strip (Peppercorn Sauce)
Omelets made to order
Fresh Belgian Waffles with condiments

BREAKFAST CHOICES

Fresh Homemade Breakfast rolls
from our Boulanger
Fresh Scrambled Egg
Italian Country Frittata
Maple Tossed Roasted Potatoes
Fried Chicken
Hickory Smoked Bacon
Breakfast Link Sausage
Bircher Muesli
Assorted Breakfast Toast

SALAD COUNTER

Glazed Heirloom Carrot
Pumpkin Quinoa Salad
Chicken Pasta Salad
Arugula Melon Mix
Toasted Nuts and Dried Fruit
Homemade Dressings –
Italian Dressing, Orange Dressing, Herb Vinaigrette
Charcuterie Board
Chocolate Fountain
Mini Shrimp Cocktail
Fresh Fruit platter
Lox & Bagles
Bricher Muesli

SOUP

Roasted Butternut Squash

ENTRÉE

Bourbon Glazed Salmon
Chicken Marsala
Tempura Fried Calamari - Sweet Chilly Sauce
Minute Steak
Eggplant Rollatini
Seafood Paella
Lobster Mac & Cheese
Vegetable Florentine

SIGNATURE SIDES

Buttered Vegetables
Steamed Basmati Rice
Yukon Gold Mash
Bread Stuffing

FROM OUR BOULANGER AND PATISSERIE

Croissants
Muffins
Mini Danish Pastries
Cinnamon Roll
Assorted Crème Brûlé
Black forest cake
Assorted Macarons
Strawberry Short Cake
Tiramisu
Coconut Flan
Pecan Tart
Blueberry Cheesecake
Chocolate Chip Cookies

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