

Thanksgiving Buffet 2018

House-Baked Baguettes and Cornbread
Roasted Cauliflower and Pumpkin Bisque
Caribbean Cranberry and Mango Jam
Tropical Fruit Display
Artisan Cheese Platter

Spinach Salad

Roasted Beets / Toasted Almonds / Goat Cheese /
Maple-Mustard Vinaigrette

Caribbean Waldorf Salad

Bibb Lettuce / Red Delicious Apples / Grilled Pineapple /
Candied Pecans / Dried Cranberries / Toasted Coconut

Chef-Attended Station

Ginger-Braised Short Ribs

Wild Mushroom Risotto / Burgundy Demi-Glace / Candied Shallot / Tomato

Seared Sea Scallops

Pumpkin Puree / Balsamic Drizzle / Confit Garlic / Lemongrass Chutney

Chef Carving Station

Pit Fired Roast Brisket

Pineapple Rum Glaze

Herb Roasted Turkey Breast

Confit Turkey Leg and Thigh / Sage Giblet Gravy

Ginger Jasmine Rice with Fresh Chives

Oven-Roasted Lemongrass Mahi-Mahi

Guava Beurre Blanc

Homemade Classic Stuffing

Traditional Candied Sweet Potatoes

Buttery Truffle Mashed Potatoes

Steamed Asparagus with Caramelized Onion Relish

Bacon-Roasted Brussel Sprouts

Homemade Desserts

Traditional Pumpkin Pie, Classic Apple Pie and Assorted Cookies

\$65 per person / \$30 Children 12 and under

Please note, gratuity is not included