

# THANKSGIVING DAY BUFFET MENU 2025

## SALADS

### **HOUSE-MADE HERB FOCACCIA**

### **HAND-PICKED CHEESES & CURED MEATS**

*dried fruits, nuts & berries*

### **SHAVED BRUSSELS SPROUTS SALAD**

*goat cheese, roasted pine nuts, shaved red onion, pomegranates, dijon-agave vinaigrette*

### **HARVEST CAESAR SALAD**

*curly kale, shaved parmigiano, caesar dressing, butternut squash croutons*

### **POACHED PEAR SALAD**

*chopped walnuts, shaved radish, crumbled bleu cheese, autumn vinaigrette*

## ENTRÉES & ACCOMPANIMENTS

### **TRADITIONAL ROASTED TURKEY**

*cranberry sauce & gravy*

### **PAN-SEARED COD**

*white wine tomato basil sauce, sautéed cherry tomatoes*

### **SLOW-ROASTED PORK SHOULDER**

*honey-mustard sauce*

### **BRAISED SHORT RIB OF BEEF**

*red wine reduction*

### **RIGATONI BOLOGNESE**

*beef & pork ragù, plum tomatoes, garden herbs, ricotta*

### **PENNE ALLA VODKA**

### **TRADITIONAL STUFFING**

### **HONEY CINNAMON-ROASTED SWEET POTATOES**

### **CREAMY MASHED POTATOES**

### **GARLIC-PARMESAN ROASTED VEGETABLES**

## DESSERTS

### **MINIATURE PANNA COTTA**

*cranberry compote, fresh raspberry*

### **PECAN PIE & PUMPKIN PIE**

### **BREAD PUDDING**

*kentucky bourbon sauce*

### **CHOCOLATE BROWNIES & BLONDIES**

### **MINIATURE CHEESECAKES**

### **FALL HARVEST FRUIT PLATTER**

### **FOR THE KIDS**

Chicken Fingers & Fries

Mac n' Cheese

Pasta w/ Red Sauce

*Adults \$75 | Children \$25 [12 & under] - Beverage, 20% Gratuity & Tax Not Included*

*Some Menu Items Subject to Change without Notice*