Thanksgiving Buffet

THURSDAY, NOVEMBER 27, 2025

SALAD STATION

Autumn Salad VG GF

butternut squash, apple, haricot verts, walnuts, pomegranate, cider vinaigrette

Roasted Beets & Citrus Salad V GF

shaved fennel, sonoma goat cheese, pickled red onion, pistachio, baby frisée, arugula, white balsamic

Roasted Vegetable Salad VG GF

baby carrots, cauliflower, broccoli, turnips, parsnip, red onion, baby kale, sage vinaigrette, dried cranberry, sunflower seeds

Ambrosia GFV

fresh fruit, coconut, mini marshmallows, cinnamon, brandy

CHEESE, CHARCUTERIE & PÂTÉ

grapes, dried fruits, fig spread, grain mustard, crostinis, crackers

SOUP STATION

Thai Roasted Pumpkin Soup VG GF

coconut curry, cilantro-mint pesto, spiced pumpkin seeds



SEAFOOD STATION

Poached Jumbo Shrimp on Ice GF DF

cocktail sauce, lemons

Fresh Local Crab Cakes DF

harissa remoulade

Chilled Poached Salmon GF

Green Goddess

ASIAN STATION

Vegetable Pot Stickers VG DF Chicken Pot Stickers DF Spicy Tuna Rolls GF DF Vegetable Roll GF VG

Candied Pork Ribs GF DF

honey, tamari, ginger, scallion, sesame

pot sticker sauce, tamari, sambal, scallion vinegar, chinese mustard, wasabi

CARVING STATION

Sage Roasted Young Turkey DF GF

natural gravy DF citrus cranberry relish GFVG

Baked Ham GF DF

five spice, candied ginger-orange glaze, dried fruit compote

House-Baked Fresh Dinner Rolls

sweet cream butter



V Vegan

DF Dairy Free

VG Vegetarian

GF Gluten Free

SIDES

Sage Stuffing V

Green Beans & Almonds VG GF

Yukon Gold Whipped Potatoes V GF

Sweet Potato Ravioli V sherry cream, pecans, scallion pesto

DESSERTS

Pumpkin Tart V

whipped chantilly and pumpkin seed tuile

Pecan Tart V

whipped chocolate cream

Chocolate & Coffee Profiteroles V

chocolate ganache

Chocolate Butterscotch Whoopie Pies V

Mini Apple Cobbler V

chantilly

Selection of Macarons VGF

Selection of Cookies V

chocolate, snicker doodle, oatmeal, ginger snaps

Pumpkin Mousse VG GF

salted pepitas

