



THANKSGIVING DINNER BUFFET

Adults \$65, Children ages 3-12 \$25 | 11:00am - 5:00pm

COLD HORS D'OEUVRE

Artisanal Cheese Display
Assorted Holiday Salads
Maple Bacon Harvest Salad*
Pasta Salad
French Onion Dip, Crudités, Pita
Iced Seafood, Oysters*, Shrimp*, Mussels*

SPECIALTIES

Maple Glazed Salmon*
Pot Roast*, Jus, Crispy Shallot
Acorn Squash, Pepita Seed
Roasted Root Vegetables, Carrot, Parsnip
Whipped Yukon Gold Potatoes
Sage Stuffing
Sweet Potato Medallions, Marshmallow
Assorted Bread, Rolls & Butter

TRADITIONAL SWEETS & PASTRIES

House-Baked Seasonal Pies
Traditional Cakes
Petite Pastries
Decadent Trifles

CARVING STATION

Herb-Roasted Turkey*, Giblet Gravy,
Cranberry Jelly
Virginia Ham*, Whole Grain Mustard,
Butter Maple Glaze

PASTA STATION

Pasta: *Penne Rigate, Cavatappi*
Meat: *Grilled Chicken*, Italian Sausage*,*
*Pancetta**
Inclusions: *Roasted Peppers, Mushrooms,*
Peas, Red Onions, Garlic, Spinach,
Artichokes, Olives
Sauce: *Pomodoro, Alfredo*

KIDS BUFFET

Tater Tot Party: *Bacon Bits, Cheese*
Sauce, Diced Tomato, Shredded Cheese,
Baby Blue Ranch, Red Ranch, White Ranch
Chicken Tenders*
Mac and Cheese



* PLEASE NOTIFY US OF ANY FOOD ALLERGIES. FOOD ITEMS ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PRICES DO NOT INCLUDE TAX AND 21% GRATUITY. REVISED 8.25.2026