



THANKSGIVING BUFFET

Thursday November 28th, 2024 | 3 pm - 8 pm

SEAFOOD STATION

Prawns, Crab Claws, West Coast Oysters on the Half Shell

butter, lemons, cocktail sauce, horseradish, mignonette, hot sauce

Clams and Mussels

white wine, garlic, andouille

CARVING STATION

Apple Brown Sugar Roasted Turkey Breast

turkey gravy, cranberry sauce

Neuski's Ham

mustard, maple glaze

Ginger Herb Crusted Salmon

fennel salad, caper remoulade

Braised Turkey Legs and Wings

SIDES

Garlic Mashed Potatoes

Pecan Maple Bourbon Sweet Potatoes

Sourdough Turkey Stuffing

Green Bean and Wild Mushroom Casserole

SOUP & SALAD

Delicata Squash Soup

vanilla bean crème fraîche

Harvest Salad

del rio greens, pomegranate, walnuts, goat cheese, apple cider vinaigrette

Kale and Shaved Brussel Caesar

pecorino, baguette croutons, pancetta

ANTIPASTI

coppa, prosciutto, soppressata, cerignola olives, spanish anchovy, cherry peppers, roasted tomatoes, cornichons, grilled vegetables

CHEESE BOARD

regional cheeses with honeycomb, fresh fruit and rustic bread display

KIDS

Chicken Tenders and Tots

Mac and Cheese

Penne Pasta with Marinara

Fruit and Berries

DESSERTS

Assortment of Holiday Treats

\$90 per person plus tax and gratuity. \$65 children under 12 years of age.