



# THANKSGIVING BUFFET

THURSDAY NOVEMBER 25, 2021

11:00 – 4:00

*SEASONAL FRUIT AND BERRIES*  
*IMPORTED AND DOMESTIC CHEESE*  
*ORGANIC GREENS*  
*CRANBERRY, CANDIED PECANS AND SHARP CHEDDAR*  
*HEARTS OF ROMAINE CAESAR SALAD*  
*GARLIC CROUTONS AND ASIAGO*  
*TOMATO, BASIL AND MOZZARELLA SALAD*  
*MARINATED RED ONION*  
*MONTEREY SHRIMP COCKTAIL*  
*CHIPOTLE SAUCE*  
*ROAST TURKEY*  
*CRANBERRY SAUCE AND GRAVY*  
*ROASTED PRIME RIB CARVING STATION*  
*HORSERADISH SAUCE AND AU JUS*  
*ARTICHOKE PESTO SALMON*  
*TOMATO CUCUMBER SALSA*  
*CHEESE TORTELLINI*  
*PARMESAN SPINACH ALFREDO*  
*GREEN BEAN CASSEROLE*  
*CRISPY FRIED ONION*  
*CENTRAL COAST VEGETABLE MEDLEY*  
*BUTTER & HERBS*  
*CANDIED YAMS*  
*MARSHMALLOWS*  
*YUKON GOLD MASHED POTATOES*  
*CLASSIC CORN BREAD STUFFING*  
*ASSORTED BREAD AND BUTTER*  
*ASSORTED HOLIDAY DESSERTS*  
*COFFEE AND ICED TEA INCLUDED*

ADULTS \$40.95

CHILDREN 5-12 \$20.95

CHILDREN 4 AND UNDER FREE  
RESERVATIONS - 831-899-5954