



THANKSGIVING BUFFET

THURSDAY NOVEMBER 24, 2022

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 \$41.95

CHILDREN 5-12 \$20.95

CHILDREN 4 AND UNDER FREE

RESERVATIONS - 831-899-5954