



THANKSGIVING BUFFET 2017

SALADS

PETITE KALE ~ SPINACH SALAD
ROASTED FUJI APPLE, POMEGRANATE
CIDER ~ HONEY VINAIGRETTE

HAMMOCK HOLLOW ORGANIC GREENS, ROASTED BEETS
CANDIED WALNUT, SHERRY VINAIGRETTE

FREGOLA SARDA

TOASTED FREGOLA PASTA, ROMAN STYLE BROCCOLI,
LEMON, PERLINI MOZZARELLA,
SWEET BASIL DRESSING

DELI

CURED MEATS AND CHEESES
MARINATED, FETA WITH OLIVES
ASSORTED HOT AND COLD TAPAS

SOUP

ROASTED BUTTERNUT SQUASH SOUP,
ROASTED APPLE, CORNBREAD, LARDON

GRIDDLE

SEARED FLORIDA SEA BASS
CAPER WHITE WINE SAUCE

INDUCTION

GREEN BEAN CASSEROLE

MASHED POTATOES

PARSLEY BUTTER GLAZED ROASTED CARROTS

TRADITIONAL STUFFING

ROTISSERIE

CARVED HONEY BAKED HAM
ROASTED ORGANIC TOM TURKEY

SKILLET

WILD MUSHROOM RISOTTO
ROASTED SWEET POTATOES, ORGANIC CANE SYRUP

ASSORTED BREADS AND ROLLS DESERT SELECTION

ADULTS \$42.99

KIDS \$22.99