



Thanksgiving Buffet



BREAKFAST FAVORITES

Fresh from the Bakery:
Croissants, Danish and Seasonal
Muffins

Seasonal Melons

Seasonal Assortment of Do-Rite
Donuts

Greek Yogurt Parfait, Apricot
Preserve, Granola

Organic Acai Chai Seeds Pudding,
Macerated Kiwi, Coconut Crema

Poached Eggs Benedict with
Canadian Bacon

Smoked Salmon, Poached Eggs
Benedict, Sauté Spinach

Scrambled Organic Eggs, Fine
Herbs

Grilled Chicken and Apple
Sausage

Applewood Smoked Bacon

Crispy Russet Potatoes with
Garlic, Rosemary, Pecorino

THANKSGIVING FAVORITES

Country Bread Stuffing with Chestnuts
and Sage

Whipped Yukon Potatoes

Charred Brussel Sprouts, Lemon,
Parmesan, Chili

Roasted Seasonal Root Vegetables

Sweet Potato Casserole with Candied
Pecans

Truffled Yellow Corn Casserole

BRUNCH CLASSICS STATION

Fried Chicken and Waffle,

B&B Pickles, Mustard Seeds, Honey

Buttermilk Pancake, Market Berries,
Maple Syrup

Vanilla Pearl Sugar Belgian Waffles,

Lemon Curd, Pecans

Caramel Pecan French toast, Chantilly
Cream



CARVING

Sous vide Tomahawk Rib Eye Steaks

Herb Butter Basted Whole Roasted
Turkey

Cranberry-Apricot Sauce, Natural Gravy

Garlic lemon Aioli, Horseradish Cream,
Salsa Verde

SMOKE HOUSE STATION


Cold Smoked Scottish Salmon,
Pastrami Salmon, Dill Salmon with
Sliced Heirloom Tomatoes, Whipped
Cream Cheeses

Assortment of Bagels

FARMHOUSE CHEESE AND CURED MEATS

Flatbreads, Grissini, Country Bread and
Marinated Olives

Pickled Vegetables, Gourmet Mustards
and Fruit Compotes





LITTLE ONES

Tiny Vegetables with Hummus

Peanut Butter and Jelly Sandwiches

Macaroni N Cheese

Crispy Chicken Fingers

Cheeseburger Sliders on Sesame Bun

D.D.I.Y SALADS (Don't Do It Yourself)

Roasted Autumn Squash, Watermelon Radish, Tuscan Kale, Pumpkin Seeds, Speck Ham

Citrus Roasted Carrots, Ricotta, Quinoa, Sour Cream and Sunflower Seeds

Little Gem Lettuce Caesar, Roasted Tomatoes, Croutons and Parmesan

Nichols Farm Heirloom Tomatoes, Basil Pesto, Pickled Pearl Onions, Arugula

Iceberg Lettuce Wedge, Chopped Eggs, Bacon Lardon, Avocado and Buttermilk Dressing



A BOUNTIFUL OCEAN

Chilled Jumbo Shrimp, Alaskan Snow Crab and King Crab, Seasonal Selection of Oysters

Bay Scallop Ceviche with Sweet Peppers and Preserved Lemon

Traditional Cocktail Sauce, European Cocktail Sauce, Horseradish

TACO AND TAMALE

Achiote Pork Carnitas Tostada, Roasted Pineapple and Pickled Onions

Grilled Mahi Fish Taco, Tomato Salsa, Avocado, Crema

Oaxaca and Poblano Pepper Tamales

Cilantro, Radish, Queso Fresco, Cotija, Tomatillo Salsa

DESSERT

Crepe Station

Suzette Sauce, Nutella, Market Berries, Chantilly Cream

Lavish Selection of Tarts, Éclairs, Petit Fours, Cakes, Macaroon, Cookies and Candies



POKE

Salmon, Ahi Tuna and Tofu Poke

Soy Ginger, Spicy Chili Sauce, Citrus Yuzu Sauce

Edamame, Sweet Onions, Red Cabbage, Pineapple, Tomato, Pickled Jalapenos, Carrot, Pickled Ginger, Daikon Sprouts, Crispy Shallots, Togarashi, Sesame Seeds, Furikake

RAMEN

Egg Noodles, Soba Noodles

Pork Broth, Miso Broth

Pork Belly, Spiced Beef, Char Siu Shrimp, Tofu

Kimchi, Nori, Mushrooms, Marinated Soft Boiled Egg

Ginger, Soy Sauce, Chili and Toasted Sesame seeds

SUSHI

California, Spicy Tuna, Vegetable and Tempura Shrimp

