

# Thanksgiving

4:00-7:00pm Dinner Buffet in the Main Dining Room

## Soup

Roasted Butternut Squash  
and Sweet Potato Bisque



## Appetizers

Shrimp Cocktail  
Oysters on the Half Shell  
Florida Stone Crab Claws

## Salad Buffet



Romaine, Iceberg and Radicchio  
Basil Marinated Cherry Tomatoes,  
Dill Cucumbers, Sliced Egg, Croutons,  
Lemon-Garlic Marinated Hearts of Palm,  
Crumbled Bleu Cheese, Feta Cheese,  
Candied Nuts and Dried Cranberries



## Antipasti Buffet

Salami and Italian Ham, Roasted Artichokes,  
Grilled Red and Yellow Peppers, Artisan Cheese,  
Roasted Green Asparagus, Roasted Beets,  
Olives, Grilled Zucchini and Squash

## Carving Station Entrées



Roasted Turkey  
Hickory-Roasted Salmon Fillets  
Herb-Mustard Marinated Beef Strip Loin



## Entrée Accompaniments

Mashed Potatoes  
Roasted Sweet Potatoes  
Cornbread and Sausage Stuffing  
Green Bean and Mushroom Casserole  
Roasted Baby Carrots and Brussels Spouts

## Desserts



Pecan Tarts  
Coffee Cups  
Chocolate Hazelnut Mousse  
Pumpkin Pie with Cinnamon Cream  
Pumpkin Mascarpone Cheesecake  
Vanilla Cream Gingersnap Sandwiches  
Sweet Potato Custard with Toasted Meringue  
Apple Crisp with Vanilla Ice Cream and Caramel

Adults \$49++ Children \$26++