



GIVE THANKS

THURSDAY, NOVEMBER 26 • BUFFET

10 A.M. – 6 P.M. • \$69 ADULTS • \$29 KIDS 4-12 • ENDLESS SPARKLING MIMOSAS AND BELLINIS
FOR RESERVATIONS, CALL 407-238-6565

SALAD GARDEN

Seasonal Lettuce | Roasted butternut squash, pumpkin seeds, feta, apple cider vinaigrette

Spinach and Arugula | Roasted pears, blue cheese crumbles, bacon lardons, malt vinaigrette

Classic Caesar | Focaccia croutons, shaved Parmesan, lemon garlic dressing

Bruschetta Station | Kalamata olive tapenade, vine ripe tomatoes, fresh basil, parmesan, crostinis

Rainbow Salad | Carrots, beets

MARKET SOUP STATION

Roast Pumpkin Spice Bisque

DIP IT • CURE IT • SPREAD IT

Imported and Domestic Cured Meats | Farmstead Cheeses | House Cured Olives | Marinated Artichokes and Gigante Beans | Roasted Garlic Hummus | Pimento Cheese | Eggplant Caponata | Antipasto | Sweet Peppers | Red Onions | Forest Mushrooms | Roasted Beets | Pickled Vegetables | Crisp Lavosh | Cracker Flats | Local Bake Shop Artisan Breads

CHILLED SEAFOOD & HALF SHELL BAR

Shrimp Cocktail | Snow Crab Claws | East Coast Oysters | Steamed Mussels

Cocktail Sauce | Cognac Sauce | Mignonette | Horseradish | Lemons

CHEF-PREPARED SUSHI & SASHIMI

Rolls | Spicy tuna, California, vegetable

Sashimi | Tuna, salmon

PASTRIES | BREADS | GRITS

(available 10 a.m.-1:30 p.m.)

Assorted Croissants | Artisanal Breads | Muffins | Cinnamon Rolls | Pecan Sticky Buns | Wild Berry Parfait | Local Honey | House Made Granola | Buttermilk Biscuits | Country Gravy | Cheddar Grits

BREAKFAST BAR

(available 10 a.m.-3 p.m.)

Made to Order Eggs and Omelets | Applewood Smoked Bacon | Pork Sausage | Autumn Potato Hash | Pumpkin French Toast | Warm Maple Syrup | House Made Jams

ENTRÉES

Bell & Evans Half Roasted Chicken | Wild mushroom ragout

Herb-Rubbed Florida Snapper | Florida grapefruit beurre blanc

ARTISAN PASTA ACTION STATION

Assortment of Pasta | Garden Vegetables | Chicken | Italian Sausage | Seafood

CARVED

Citrus Oven Roasted Turkey | Cranberry sauce

Rosemary Prime Rib of Beef | Chianti au jus

Herb Crusted Lamb Rack | Mint jelly

Cedar Plank Salmon | Béarnaise sauce

SIDE PLATE

Roasted Garlic Smashed Potatoes | Brussels Sprouts | Turnips | Heirloom Carrots | Harvest Vegetable Farro | Rubbed Sage and Apple Sausage Stuffing | Mashed Sweet Potatoes

DESSERTS FROM OUR PASTRY TEAM

Individual House Made Sweet Holiday Delicacies | Cake “Carving” Station | Bananas Foster | Crepes | Freshly Baked Apple Crisps with Vanilla Ice Cream

BEVERAGES

Westrock Coffee | Tea Selection | Juice | Mimosa | Bellini

Kettle One Bloody Mary | \$5 each

