

Thanksgiving Buffet

Thursday, Nov 27th 2025 • 11:00am to 2:00pm • \$55 Adults and \$32 Children age of 5-12

Appetizers

Creamy Corn Dip (V, GF)

Cheese Spring Rolls (V)

Soup & Salad

Roasted Garlic and Tomato Soup (GF, Vegan)

Fall Salad (V)

Kale, cherry tomatoes, roasted butternut, beets, feta cheese, dried cranberries and garbanzo beans with maple balsamic vinaigrette.

Sweet Potato Noodle Salad (Vegan)

Sweet potato noodles with sauteed spinach, carrots and mushroom with soy-sesame dressing.

Hot Buffet

Seafood and Potato Gratin

Mashed Potatoes

Apple Sausage Cornbread Stuffing (DF)

Mixed Grain Rice with Chestnut, Jujube/Red Dates and Goji Berries (Vegan)

Roasted Vegetables with Ginger Glaze (GF, Vegan)

Carving Station

Cider Basted Roasted Turkey (GF, DF) with Sage Pan Gravy

Herb Crusted Roasted Ribeye (GF, DF) with Au Jus

Blueberry-Cranberry Sauce (Vegan)

Dessert:

Pumpkin Dutch Apple Pie

Apple Bourbon Bundt Cake

GF Chocolate Cake

Sweet Potato Cupcakes with Mascarpone Cream

Pumpkin Mousse with Gingerbread Crumbles

Beverage: Coffee, Decaf and Hot Tea.

V—Vegetarian

DF—Dairy Free

GF—Gluten Free

Vegan