

# THANKSGIVING GRAND BUFFET

## BRUNCH SELECTIONS

Bakery Fresh Pastries and Breads  
Assorted Fruit Display  
Vegetarian and Breakfast Meat Frittatas  
River Bear Bacon, Pork Sausage  
Shrimp and Grits

## SALADS

Arugula Salad with Roasted Beets  
Jill's Caesar salad with Garlic Croutons  
Spinach Salad with Candied Pumpkin Seed

## SEAFOOD BAR

Smoked Salmon with Accompaniments  
Alaskan King Crab Legs  
Poached Tiger Shrimp

## CARVING SELECTIONS

All Natural Turkey Breast  
Black Pepper Crusted Prime Rib  
Sustainably Raised Verlasso Salmon

## THANKSGIVING SIDES

Munson Farm Pumpkin Soup  
Stuffed Boneless Turkey Legs  
Vegetarian & Turkey Stuffing  
Roasted Fall Vegetables  
Pumpkin Ravioli with Sage Brown Butter  
Maple Glazed Yams  
Green Bean Casserole with Mushroom Béchamel

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*\$109/ adult, \$45/ Children Ages 4-12  
12pm-5pm Xanadu Ballroom*