

THANKSGIVING BUFFET

THURSDAY, NOVEMBER 28, 2024 | NOON - 8PM

Adults: \$37 | Ages 4 to 12: \$18.50

Add 1lb Crab Leg \$16

BREAD STATION

Assorted Artisan Breads and Rolls, Pimento Spread, Herbed Butter, Whipped Butter, Assorted Cheeses, Charcuterie Board, Assorted Nuts, Dried Fruits, Grapes, and Assorted Pickled Vegetables

SOUP STATION

Lobster Bisque and Chicken Noodle

ISLAND SALAD BAR

Caesar Salad, Mixed Greens Salad, with Assorted Dressing and Condiments, Pepper and Olive Salad, Beet and Onion Salad, Roasted Mushroom Salad

CARVING STATION

Prime Rib, Whole Carved Michigan Turkey, Turkey Breast, Pineapple Glazed Ham, Turkey Gravy, Sage Dressing, Sweet Potato Casserole, House Smoked Sausage, Smoked Ribs, Grilled Vegetable, Baked Beans

AMERICAN BOUNTY

Country Fried Chicken, Macaroni and Cheese, Fried Pork Chops, Pot Roast, Meatloaf, Baked Potatoes, Cornbread, Glazed Carrots, Warm Cranberry Sauce, Mashed Potatoes, Gravy, Mixed Vegetables, Collard Greens, Glazed Carrots

ITALIAN STATION

Lobster Ravioli with Garlic Butter, Vegetable Ravioli with Tomato Cream, Meatless Meatballs and Pomodoro, Beef and Veal Ravioli with Marinara, Gemelli Pasta with White Clam Sauce, Gluten Free Tortellini with Vegetable Bolognese, Assorted Pizzas and Garlic Bread

LATIN AMERICAN

Carne Asada, Pork Carnitas, Chicken Tinga, Shrimp Fajitas, Empanadas, Tamales, Beef Enchiladas, Three Bean Chorizo, Mexican Corn, Beans, Mexican Red Rice, Jalapeno Poppers, Fire Roasted Salsas, and Condiments

ASIAN STATION

An array of Crowd Favorites from our Asian Culinary Team including, Assorted Sushi, Dim Sum, Egg and Spring Rolls, Fried Rice and More

DESSERTS

A Selection of Our House Made Seasonal Specialty Cakes, Pumpkin Pie, Pecan Pie, Apple Pie, Assorted Bars, Tarts, and House Made Gelatos
An Array of No Sugar Added Options