



THANKSGIVING DINNER BUFFET MENU

Thursday, November 23, 2017- 1:30pm-7pm

SALAD BAR

chopped romaine, shaved parmesan, croutons,
mixed baby lettuces, cherry tomatoes, cucumber, carrots,
baby spinach, red onions, feta cheese, sliced mushrooms, shrimp, fire roasted fall vegetables
caesar dressing, ranch dressing, balsamic vinaigrette, raspberry bacon vinaigrette

CHEESE & CHARCUTERIE

cypress grove bermuda triangle, san juaquim fiscalini, point reyes bleu cheese, marin french brie, honeycomb,
dried fruits, marcona almonds
prosciutto, molinari salami, smoked duck breast, assorted pates, seafood and vegetable terrines

AUTUMN BUTTERNUT SQUASH BISQUE

CARVED TO ORDER

diestal free range turkey
fresh minted cranberry sauce and traditional giblet gravy

prime rib of beef au jus
horseradish sauce

ENTREES & SIDE DISHES

baked salmon with coconut sauce and pineapple cranberry relish

focaccia, sage and italian sausage stuffing

yukon gold mashed potatoes

glazed sweet candied yams

baby vegetable mélange

freshly baked artisan breads

DESSERTS

pumpkin pie, kentucky bourbon pecan pie and apple lattice pie

assorted mini pastries, cupcakes and thanksgiving cookies

marini's local chocolates

\$64 Adults | \$29 Children 12 and Under

For reservations please call 831-426-4330