

Cielos

Executive Chef
Adrian Castillo

THANKSGIVING BUFFET

NOVEMBER 22, 2018
11:00AM - 6:00PM
\$55 ADULTS | \$30 CHILDREN OVER 12

HORS D'OEUVRES

MEAT AND CHEESE BOARD
SMOKED SALMON & CUCUMBER RILLETTES
BACON WRAPPED DATES
SOUTH WEST DEILED EGGS

SOUP & SALAD

HOUSE SALAD/CUCUMBER VIN
ROASTED BEET AND GOAT CHEESE SALAD
QUINOA, ROASTED SQUASH, DRIED CRANBERRY & PECAN SALAD
FRUIT SALAD
ROASTED BUTTERNUT SQUASH BISQUE

MEAT & SEAFOOD

PRIME RIB ROAST
SMOKED CORNISH HENS
ROASTED TURKEY
HONEY BAKED HAM
BONE IN SHORT RIBS
BLUE POINT OYSTERS ON THE HALF SHELL
SEA OF CORTEZ SHRIMP COCKTAIL
STEAMED MUSSELS
POACHED SALMON

Cielos

SIDES

SWEET POTATO MASH

GREEN BEANS

LOADED MASHED POTATOES

BAKED MAC N CHEESE

CREAMED BRUSSEL SPROUTS

STUFFING

BRAISED SWISS CHARD

ROASTED SQUASH

DESSERT

PECAN PIE

PUMPKIN PIE

APPLE PIE

GINGER BREAD CUPCAKES

PUMPKIN CHEESECAKE

CRANBERRY & CORNBREAD PARFAITS

SUGAR & CHOCOLATE CHIP COOKIES

Menu subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.