



THANKSGIVING BUFFET

NOVEMBER 28, 2019
11:00AM - 4:00PM
\$48 ADULTS | \$25 CHILDREN UNDER 12
CHILDREN UNDER 5 EAT FREE

SALADS & APPETIZERS

LOCAL MIXED GREENS WITH AGAVE VINAIGRETTE
SOUTHWEST CAESAR SALAD
CRANBERRY APPLE BROCCOLI SALAD
BACON DEVILED EGGS
SHRIMP ON ICE
SEASONAL SLICED FRUIT DISPLAY
CHEF'S BOARD WITH ASSORTED CHEESE & MEATS
BAKED BRIE WITH HOUSE JAM FILLED WITH DRIED FRUIT

SIDE DISHES

MASHED POTATOES WITH GIBLET GRAVY
CORNBREAD STUFFING
SWEET POTATOES WITH MARSHMALLOWS
GREEN BEAN CRISPY ONION CASSEROLE
HOLIDAY ROASTED VEGETABLES

Cielos

ENTRÉES

CLASSIC ROASTED TURKEY
BAKED SALMON CITRUS BEURRE BLANC

CARVING STATION

ROSEMARY SALT CRUSTED PRIME RIB
HONEY GLAZED HAM

DESSERTS

DULCE DE LECHE FONDUE WITH FRESH FRUIT
PUMPKIN PIE
BANANA CREAM PIE SHOOTERS
PECAN PIE
THANKSGIVING CUPCAKES
GRANDMAS COCONUT MACAROONS
CRANBERRY PEACH COBBLER

Menu subject to change.

Prices not including 20% service charge or sales tax.

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