

Emerald Ballroom

THANKSGIVING BUFFET

Seafood Bar

Herb + Lemon Poached Shrimp Cocktail
East + West Coast Oysters
Crab Claws
Tuna Bite confit tomatoes + basil
Horseradish Sauce, Old Bay Aioli + Lemons

Seasonal Table

Artisanal Cured Meat + Aged Cheese
Vegetable Crudit  + Dips
Caesar Salad anchovy, garlic crouton
Artichoke Salad chickpeas, goat cheese
Greek Village Salad oregano vinaigrette
Arugula Salad cranberry, pomegranate, walnut
Assortment of Breads, Crackers + Toasted Crostinis

Soup + Salad

Potato Leek Soup
Arugula Salad goat cheese, walnut, fig
Waldorf Salad pomegranate, apple
Roasted Heirloom Beet Salad
Burrata Salad parma ham, radicchio, currants
Ancient Grains, Autumn Vegetable + Salad

Carving Station

Roasted Heritage Breed Turkey
Roasted Beef + Au Jus
Rosemary + Apple Bread Stuffing
Turkey Pan Gravy
Cranberry Sauce

Hot Buffet

Moroccan Spiced Seabass couscous, broccolini
Rolled Chicken sesame seeds, scallion
Braised Short Ribs cipollini, herbed oil
Mixed Mushroom Lasagna b chamel, sage
Creamy Mashed Potatoes
Grilled Autumn Vegetables

Dessert

Donut Wall + Assorted Toppings • Mini Pastries • Chocolate Covered Strawberries
Macarons • Eclairs • Baked Rice Pudding • Chocolate Lava Cake • Baklava

Thursday, November 27th 2025 11:30am - 4:00pm

Ages 12 and Over — \$80 per person • Kids 4-11 — \$30 per person • Under 4 — Free
{plus tax and administrative charge}

Reservations are required, call 877.627.9114. Space is limited.