

# DIAMOND BALLROOM

## THANKSGIVING BUFFET

### — COLD SELECTIONS —

Arcadian Blend, Iceberg & Hearts of Romaine Lettuce — Seasonal Vegetables & Assorted Dressings  
Mascarpone Stuffed Red Cabernet Poached Pears  
Orange Scented Cranberry Chutney  
Roasted Brussel Sprout Apple Pomegranate Salad  
Green Bean Golden Beet Almond Salad

### — SOUP —

Roasted Winter Squash & Apple

### — CARVING STATION —

Bourbon Barrel Aged Maple & Thyme Glazed Turkey Breast  
Rosemary & Garlic Encrusted Sirloin

### — PASTA STATION —

Butternut Squash Ravioli — Sage Brown Butter & Pine Nuts  
Potato Gnocchi — Parmesan Tomato Wild Mushroom Ragout  
Penne

### — ENTRÉES —

Roulade of Pork — Fennel & Sausage  
Rosemary Seared Salmon — Date Chutney & Chevre  
Seared Chicken Breast — Frangelica Cream

### — SIDES —

Rustic Multigrain Stuffing  
Cranberry & Sausage Corn Bread Stuffing  
Roasted Brussel Sprouts — Pancetta & Sundried Tomatoes  
Chai Maple Glazed Tri Color Sweet Potatoes — Toasted Pecans  
Mashed Redskin Potatoes — Sour Cream & Chives  
Bruleed Maple Sugar Acorn Squash

### — KID'S CORNER —

Sliced Carrots, Celery, Apples & Oranges  
Chicken Fingers & French Fries  
Macaroni & Cheese  
Franks in a Blanket  
Pizza Bagels

### — DESSERTS —

Assorted Fresh Baked Fruit Pies  
Pumpkin Cheesecake | Bourbon Pecan Pie | Warm Berry Cobbler  
Cheesecake Lollipops | Brownies & Blondies  
Petite Fours Display | Pumpkin Roll

11:30AM - 3:00PM

AGES 12 & OVER — \$49.95 PER PERSON | CHILDREN 4-11 — \$24.95 PER PERSON | CHILDREN UNDER 4 — FREE  
RESERVATIONS ARE REQUIRED. CALL 888-788-6815 TO MAKE RESERVATIONS. SPACE IS LIMITED.

