

# THANKSGIVING DINNER BUFFET

Thursday, November 27, 2025 - 11am | 1pm | 3pm | 5pm  
\$99 per guest / \$46 for children (10 & under)

## SALADS & STARTERS

Fall Farro Salad  
Domestic Cheese Board  
Shrimp & Crab Pasta Salad  
Smoked Salmon  
Caesar Salad  
Field Greens Salad  
Assortment of Baked Dinner Rolls

## RAW BAR

Peel & Eat Shrimp  
Local Oysters

## FRESHLY CARVED MEATS

Whole Roasted Turkey with Pan Gravy & Sweet Orange Cranberry Sauce  
Prime Rib of Beef with Horseradish Sauce  
Virginia Baked Ham with Balsamic Cherry Glaze

## MAIN ITEMS

Lemon Roasted Swordfish with Pumpkin & Sage Cream  
Baked Macaroni & Cheese  
Seafood Bouillabaisse  
Roasted Herb Turkey Breast  
Roasted Salmon with Sundried Cranberry Relish  
Roasted Pork Loin with Apple Butter & Pomegranates

## SIDES

Sage & Sausage Stuffing  
Candied Sweet Yams  
Sauerkraut & Kielbasa  
Yukon Gold Mashed Potatoes

Local Oyster Stuffing  
Saffron Rice Pilaf  
Roasted Fall Vegetables  
Bacon Braised Collard Greens

## DESSERTS

Traditional Pies  
(Spiced Pumpkin, Sweet Potato, Apple,  
Southern Bourbon Pecan)

Warm Bread Pudding  
Assorted Cookies, Cakes & Brownies  
Crème Brûlée

Complimentary Sodas, Iced Tea, Coffee, Hot Tea & Juices

1½ Hour Maximum Seating Time

Buffet Closes at 6:30pm

All Major Credit Cards Accepted

Credit Card Guaranteed Reservation with 24-Hour Cancellation Required

18% Service Charge Will Be Added to All Parties

