

THANKSGIVING DINNER BUFFET

Thursday, November 26, 2026 - 11am | 1pm | 3pm | 5pm
\$105 per guest / \$50 for children (10 & under)

SALADS & STARTERS

Cream of Crab Soup
Fall Quinoa Salad
Shrimp & Crab Pasta Salad
Caesar Salad
Baby Spinach Salad
Domestic Cheese Board
Assorted Dinner Rolls

RAW BAR

Peel & Eat Shrimp
Local Oysters

FRESHLY CARVED MEATS

Roasted Turkey Breast & Pan Gravy
Prime Rib of Beef with Horseradish Sauce
Virginia Baked Ham with Balsamic Cherry Glaze

MAIN ITEMS

Roasted Chilean Sea Bass with Sun-dried Tomato Butter
Baked Macaroni & Cheese
Cajun Seafood Boil
Herb Roasted Turkey
Roasted Salmon with Cranberry Relish
Roasted Pork Loin with Apples & Pomegranate

SIDES

Sweet Orange Cranberry Sauce	Yukon Gold Mashed Potatoes
Sauerkraut & Roasted Andouille	Candied Sweet Yams
Traditional Sage Stuffing	Saffron Rice Pilaf
Local Oyster Stuffing	Roasted Fall Vegetables
Bacon Braised Collard Greens	

DESSERTS

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

