

Soups

- Turkey stracciatella
- Pumpkin bisque

Amuse

- Rosemary holiday crostini, cranberry, brie, spiced butternut squash
- Pan-seared scallops, mango, and blood orange vinaigrette
- Prosciutto-wrapped caprese salad, fig balsamic
- Manchego apricot lollipops

Market Salads and Cheese Display

- Pumpkin-cranberry quinoa salad
- Apple cabbage salad, cider vinaigrette
- Roasted beet salad, horseradish crème fraiche, pistachios
- Kale and bulger wheat salad, dates, almonds, citrus dressing

Fresh Fruit Spectacular

International and Domestic Cheeses

Antipasto Market

Bruschetta Bar

Seafood Station

- Spiced shrimp boil, fresh lemon, cocktail, Louis sauce
- New Zealand mussels, assorted cold salsas
- Florida fresh Osceola ceviche

Dim Sum

- Bamboo-steamed shrimp, edamame dumpling

- Pan-fried pork dumpling
- Ponzu dipping sauce

Yakisoba Noodle Stir Fry

Paella Valencia

Asian Soup

- Chicken, cilantro, green onion, shiitake mushroom, matchstick carrots, rice noodles, miso broth

Banrai Sushi

- Nigiri and sashimi
- Spicy tuna, cucumber, Rosen roll, Dancing eel, and rainbow roll
- Ponzu, wasabi, pickled ginger
- Peking Pork Belly Boa Pickled cucumber, scallion, BBQ hoisin sauce

Chef Attended Make Your Own Pasta Station

- Chef's choice of fresh pasta
- Butternut squash ravioli, tri-color tortellini, cavatappi
- Garlic, mushrooms, green peas, roasted tomatoes, Kalamata olives
- Italian sausage, diced chicken, pancetta
- Olive oil, fresh herbs
- Marinara, alfredo, vodka sauces
- Breadsticks, rosemary grissini, parmesan cheese

Chef Action Station

- Open-faced pulled turkey waffle, bacon chipotle gravy, watercress

Make Your Own Waffle

- Hot maple syrup, whipped honey butter, whipped cream, strawberries, wet walnuts

Entrées

- Citrus brined carved turkey
- Smoked paprika roasted salmon, lemon garlic spinach
- Honey and grain mustard pork loin, candied pearl onions, apple brandy cream
- Red wine, ginger, and soy braised short ribs, roasted turnips, parsnips

Carving Station

- Rosemary and cracked pepper crusted prime rib
- Beef jus, horseradish cream

Accompaniments

- Sausage and sage stuffing
- Cranberry sauce, giblet gravy
- Yukon gold mashed potatoes
- Loaded sweet potato souffle
- Herb-roasted Romanesco, applewood smoked bacon, spiced pecans

Omelet and Waffle Station

- Made to order omelets, eggs benedict, Belgium waffles, buttermilk pancakes, maple syrup
- Cherry smoked bacon, sausage

Breakfast Pastries

- Danish, croissant, mini chocolate croissant, coffee cake, cinnamon buns, raspberry rugelach, pecan rings, pumpkin scones, bagels

Assorted Muffins

- Blueberry, banana, bran, pumpkin, double chocolate, corn

Thanksgiving Day Desserts

Holiday Pies

- Pumpkin, tart cherry, old fashioned apple, pecan

Mini Tarts

- Chocolate silk, seasonal fruit, Key lime

Mini Pastries

- Cream puffs, citrus almond bars, mini cannoli, mini vanilla bean cheesecake, dark chocolate dipped eclairs, caramel “Dulcey” tarts, carrot cake bites, sweet potato cake with salted cream frosting

Dessert Shot Glasses

- Lime pomegranate panna cotta, campfire s’mores, flourless chocolate torte, espresso crème, white chocolate raspberry mousse

“Mom’s” Cake Corner

- Triple chocolate Bundt cake, fresh raspberries
- Lemon pound cake, fresh blueberry chutney
- Orange angel food cake, lemon curd, fresh berries
- Caramel apple torte, oven-roasted apple, cinnamon whipped cream

Chocolate Fountain

- Pineapple, cantaloupe, strawberry, Rice Krispy Treats, pretzel rods, marshmallows

Pumpkin Bread Pudding

- Vanilla anglaise