



**THANKSGIVING GOLD COAST BUFFET 2018**

12:00 – 5:00pm

*\$129 adults | \$39 children*

*(5 years old and under eat free)*



## STARTERS

### SALAD STATION

Arugula & red oak , mini wedge of romaine, castelfranco, dinosaur kale

*Tossed to order with choice of:*

cucumber, tomato, candy beets, cardamom butternut squash, blue cheese, parmesan, goat crumble, candied walnuts, marcona almond, bacon, crouton, dried cherries, currants and apricots

balsamic, Caesar or kumquat vinaigrette

Waldorf salad,  
honey tarragon vinaigrette

Smoked Duck Breast  
& wheat berry salad

Rutabaga & butternut squash

Grilled asparagus, roasted heirloom carrots,  
curried cauliflower, charred tomato

Balsamic braised cipolini onions

### SOUP

Brown butter carrot, curried espuma,  
spiced rice puff

### SUSHI STATION

Our sushi chef's own hand made creations, including raw, shellfish, and vegetarian sushi

Wasabi, pickled ginger, soy sauce

### FROMAGES & CHARCUTERIE

Featuring local crafters Nduja Artisans and Marcoot Jersey Creamery

Assorted mustards, pickles, and nuts

Baked breads and crackers with mushroom pate,

Smoked salmon and beet cured salmon, capers, onion, cream cheese, and mini bagels

Baked breads and crackers

Wild mushroom pate



## DINNER

### CAPE COD STATION

Shrimp poached with star anise and cloves, wasabi cocktail and traditional cocktail sauce, oyster bar, 2 seasonal varieties, middle neck clams royal

Lemon, tabasco, mignonette sauce, horseradish

Sake brined octopus ceviche

Salmon tartar, pickled daikon

### POTATO STATION

Buttermilk whipped potato, roasted sweet mashed potato, or peruvian purple potato

Toppings include peppered bacon, scallions, caramelized onion, caraway crumble, mini marshmallows, maple jalapeno butter, pimento crème fraiche

### DIM SUM

Peking duck gyoza, bbq pork bao, kung pao chicken dumpling, vegetable sui mai, pad thai, and fried rice

### ENTRÉE STATION

Roasted pork loin, mustard, black eyed peas, mushroom chips

Faroe island salmon, winter squash succotash, lemon caper gremolata

Harissa and honey chicken, moroccan vegetable stew

Ricotta stuffed gnocchi, roasted acorn squash, wilted arugula, arbiatta sauce

Oven roasted wild mushrooms, green beans almandine, charred brussel sprouts, and roasted spiced cauliflower

### CARVING STATION

Herb roasted turkey breast

Confit turkey legs

Giblets turkey gravy, cranberry sauce

Yorkshire puddings, chestnut and leek cornbread stuffing, parker house rolls

Apple wood smoked lamb leg, brown sugar roasted apples, rosemary demi glace

Multigrain rolls, apricot and currant mostarda



## CHILDREN'S SELECTION

### STARTERS

Crudit  shooter with ranch

### ENTR ES

Mini burgers, tater tots, ketchup

Ham and cheese sandwich  
& jelly sandwich

BBQ chicken leg, mashed potatoes,  
peas and carrots

Mini pizza

### DESSERTS

Mini brownies

Mini cup cakes

Fresh fruit skewers



## DECADENT DESSERT STATION

### CANDY CART

### CRÈME

Sweet potato éclair,  
toasted marshmallow

Banana pudding, vanilla wafer cookie

Crème fraiche panna cotta,  
pomegranate citrus

Blondies and butterscotch crème

### CHOCOLAT

S'mores chocolate torte

Dark chocolate mousse cup,  
espresso sprinkle

Mudslide cookies

Chocolate swirl cheesecake,  
chocolate cookie

Chocolate truffles and pralines

### NUT

Old fashion pecan tart,  
shortbread crust

Peanut butter éclair,  
peanuts and chocolate

Maple walnut bundt's, maple glaze

Assorted macaroons

### ORCHARD

Vanilla pear, honey cream,  
cranberry crème anglaise

Apricot and brown butter crisp,  
oatmeal topping

Caramel apple slice

### PUMPKIN

Pumpkin pie, cinnamon crème chantilly

Pumpkin mousse trifle, gingersnaps

Pumpkin roll, cream cheese frosting

Pumpkin doughnuts, cinnamon sugar

