

# THANKSGIVING DINNER BUFFET

## ENTREES

Rustic Pork Terrine  
Smoked and Cured Salmon  
Blinis and Condiments  
Charcuteries  
Saucisson, Mortadella, Serrano Ham & Chorizo  
Aged European Cheese  
Homemade Bread Station  
*Baguette, Soft Roll, Sourdough, Cornbread, Grissini*  
Pear, Blue Cheese & Walnut Salad  
Roasted Beetroot Salad  
Pumpkin & Cream Cheese Maki Roll  
Assorted Dips with Pita Bread  
Roasted Butternut Squash  
*with Ricotta, Almonds and Grapes*  
Butter

## SEAFOOD ON ICE

French Oysters  
*Seafood Sauce / Lime / Mignonette*  
Hamachi Crudo  
*with Lemongrass Vinaigrette*  
Japanese Scallops  
*with Passion Fruit & Coconut Sauce*

## HOT STATION

Boston Clam Chowder  
Turkey Roast  
*Cranberry & Orange Relish, Gravy*  
Honey Glazed Ham  
*Specialty Mustards*  
BBQ Pork Ribs  
Beef Wellington  
*with Mushroom Duxelle*  
Crab Penne Aglio-Olio Style  
Salt-Baked Salmon  
*Dill Cream Sauce*  
Roasted Chateau Potatoes  
Butter Glazed Carrots  
Brussel Sprouts  
*with Chestnuts and Bacon*  
Roasted Pumpkin  
*with Maple Syrup and Almonds*  
Cornbread and Coleslaw

## THAI COUNTER

Grilled Pork  
*with Thai Herbs and Roasted Rice*  
Deep-fried Taro  
*with Sweet Chili Sauce*  
Yum Woonsen  
*with Minced Chicken*  
Stir-fried Beef  
*with Green Peppercorn, Thai Basil and Chili*  
Lamb Massaman Curry  
Tom Yum Seafood  
Steamed Rice

## DESSERTS

Pecan Pie  
New York Cheesecake  
Pumpkin Pie  
Light-Bourbon Cream, Biscuit, Apricot Compote, Chocolate Sauce  
Chocolate Mousse  
Apple Tart with Custard  
Berry Trifle  
Seasonal Fruit Selection  
Ice Cream Station (3 types)