## THANKSGIVING DINNER BUFFET

#### **ENTRESS**

Rustic Pork Terrine

Smoked and Cured Salmon

Blinis and Condiments

Charcuteries Selection

Saucisson, Mortadella, Serrano Ham and Chorizo

Aged European Cheese

Grilled Padron Peppers, Burrata, Anchovy, Pickled Shallots Roasted Beetroot Salad, Blue Cheese, Candied Walnut

Caesar Salad in Parmesan Wheel

Roasted Butternut Squash with Ricotta, Almonds and Grapes

**Assorted Dips** with Pita Bread

Coleslaw (for Brisket) Butter / Truffle Butter

# **HOMEMADE BREAD STATION**

Baguette, Soft Roll, Sourdough, Cornbread, Grissini, Focaccia

# SEAFOOD ON ICE

Oysters

Crayfish Cocktail with Iceberg Lettuce and Avocado

Salmon Tataki with Soy-Lemongrass Dressing

Marinated Anchovies with Pesto Assorted Sushi from Maison Mizuki

Poached Prawns / Poached NZ Mussels Seafood Sauce / Lime / Mignonette / Cocktail Sauce / Tabasco

## **HOT STATION** Boston Clam Chowder

**Turkey Roast** 

Cranberry & Orange Relish, Gravy, Chestnut Stuffing

Roasted Sausages Wrapped in Bacon

Honey Glazed Ham

Specialty Mustards

**BBQ Beef Brisket** 

Beef Wellington

with Mushroom Duxelle Assorted Pizza

Rigatoni Amatriciana with Pecorino

Seabass in Aqua Pazza with Tomatoes, Olives and Capers

Roasted Chateau Potatoes **Butter Glazed Carrots** 

Brussel Sprouts and Chestnuts and Bacon Roasted Pumpkin

> with Maple Syrup and Almonds Cornbread and Coleslaw

**THAI COUNTER** 

**Grilled Pork** 

### with Thai Herbs and Roasted Rice Salmon "Foo"

with Green Mango Salad Yum Woonsen

with Seafood

Lamb Cutlets with Thai Basil and Chili

**Beef Panaeng Curry** Tom Yum Seafood Steamed Rice

**DRSSERTS** 

Pecan Pie

New York Cheesecake

Pumpkin Pie Chocolate Mousse

Pumpkin Marble chocolate cake

Berry Trifle

Macarons Seasonal Fruit Selection

Apple Tart

with Custard

Ice Cream & Sorbet Station with Assorted Topping

Vanilla, Chestnut, Amarena, Chocolate, Raspberry

Homemade Churros (Live Station) with Chocolate Sauce