

Thanksgiving

BUFFET

NOVEMBER 23rd, 2023

12pm - 4pm

SHEARWATER RAW BAR

Oysters on the
1/2 Shell

Shrimp Cocktail

Oyster Shooters

SOUPS & SALADS

Shearwater Green

Roasted Beet & Feta

Fruit Salad

Seafood Chowder

Tuscan White Bean &
Kale Soup

CARVING

Traditional Roast Turkey
house giblet gravy

Prime Rib au Jus
port wine glaze

Baked Black Forest Ham
sweet & sour glaze

ODDS & ENDS

Scones & Pastries

Artisan Bread Display

Antipasto

Olives & Pickled
Vegetables

MAIN DISHES

Baked Haddock
butter roasted bread crumbs, poblano
peppers, beurre blanc

Roasted Maine Salmon
dijon cream sauce, capers, sundried
tomatoes, crispy shallots

Chicken a la Rose
toasted almonds, rose scented honey jus

Fried Pork Shank
pickled pepper puree, house BBQ sauce,
apple mash, sauerkraut

Dark Meat Turkey
natural jus

Vegetable Chop Suey
zucchini, carrots, roasted tomato ragout

SIDES

Roasted Brussels Sprouts

Haricot Vert Almondine

Whipped Potatoes

Candied Sweet Potato
Casserole

Bacon & Cornbread Stuffing

Roasted Garlic & Tomato
Stuffing

Sweet Potato Gratin

DESSERT DISPLAY

Maple Dark Chocolate Tart

Traditional Pumpkin Pie

NY Cheesecake

Sweet Bites & Cookies

HOLIDAY COFFEE & CORDIAL BAR

\$109.95 Adults

\$29.95 Kids 12 and
under

Price does not include taxes or a 20% service charge added to
all parties. Menu subject to change at any time.