

# Aragon Ballroom

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## BOUNTIFUL BUFFET *for* THANKSGIVING

*Thursday, November 26, 2015*

*Includes Mimosas, Sparkling Cider, Fresh Assorted Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas.*

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### SEAFOOD DISPLAY

Sliced smoked salmon with traditional accompaniments  
Chilled shrimp and crab legs, cocktail sauce, drawn butter, horseradish and lemons  
Sesame crusted ahi tuna, ponzu sauce

### COLD BUFFET

Mixed greens, shaved radish, carrots and fennel, strawberry balsamic vinaigrette  
Baby spinach, crisp bacon bites, sweet apples, sherry vinaigrette  
Roasted beet and feta salad, citrus vinaigrette  
Fully loaded potato salad  
Roasted vegetable display, white balsamic reduction  
Assorted imported domestic cheese, orange and fig jams, dried fruit, sliced baguettes  
Caprese salad, Temecula olives, California olive oil  
Assorted imported and domestic cheeses, orange and fig jams, dried fruit  
Fresh seasonal sliced fruit  
Display of artisan breads

### HOT BUFFET

Butternut squash soup, crème fraiche and pepitas  
Carved herb-roasted free range turkey  
Orange-cranberry relish, traditional gravy  
Sourdough and sausage herb stuffing  
Carved slow-roasted prime rib, natural pan jus, cream of horseradish  
Maple pecan crusted salmon, sage beurre blanc  
Mushroom ravioli, spinach, roasted red pepper cream sauce  
Yukon gold whipped potatoes  
Sweet potato soufflé with marshmallows  
Fresh winter vegetables  
Green bean casserole

### CHILDREN'S BUFFET

Mini pizzas  
Macaroni and cheese  
Chicken fingers  
Peanut butter and jelly sandwiches  
Carrot and celery sticks with ranch dressing  
Tater tots  
Chocolate chip cookies  
Jell-O and mud pie

### DESSERT STATION

Vanilla crème brûlée  
Bourbon pecan tart  
Pumpkin cheesecake  
Julian apple pie  
Pear and cranberry crumble  
Warm caramel apple bread pudding  
Dark chocolate mousse with toasted hazelnuts  
Brown butter almond bars