



LETTERPRESS

THANKSGIVING DAY BUFFET

3PM - 9PM
ADULTS \$48 | CHILDREN \$20

STARTERS

AUTUMN INSPIRED SALAD BAR

Roasted Apples & Pears, Blue Cheese, Candied Butternut Squash, Pecans, Chopped Kale & Fresh Cut Greens, Grilled Red Onions, Cinnamon Spiced Butter Croutons, House Herb Dressing

CHEESE & CHARCUTERIE GRAZING BOARDS

Dried Fruit Terrine, Selection of Hard & Soft Cheeses, Domestic & Imported Meats

CLASSIC WALDORF SALAD

Shaved Celery, Honey Crisp & Granny Smith Apples, Walnuts, Ginger Mascarpone Dressing with Celery Leaves, Black Sliced Truffle, Red Grapes and Butter Lettuce

ROASTED FRUIT OF THE SEASON

Pears, Pineapple, Grapes, Cherries, Peaches, Cane Sugar Syrup with Bourbon Glaze

BAKERY DISPLAY

Flavored Butter and Infused Oil

CLASSIC DEVILED EGGS

SEAFOOD

OLD FLORIDA SEAFOOD BAR

Atlantic Salmon, Shrimp, Mahi Mahi, Scallops, Cocktail Sauce, Spicy Mustard Sauce, Soda Crackers, Charred Lemons and Oranges with Warm Hush Puppies

CARVING STATION

FRESH ROASTED WHOLE TURKEY

Served with Pan Gravy

SLOW ROASTED TOP ROUND OF BEEF*

Served with Rosemary Jus Lie

SIDES

CRANBERRY SAUCE

BUTTER WHIPPED POTATOES

GREEN BEANS & HONEY GLAZED CARROTS

BRIOCHE STUFFING WITH HERBS

SWEET POTATOES WITH MARSHMALLOWS

SWEET TOOTH

RED VELVET WHOOPIE PIES

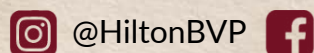
APPLE CIDER PANNA COTTA

with Caramelized Apples

PUMPKIN SPICE CREAM ROLÉ

ASSORTED FALL COOKIES

CHILDREN'S COOKIE TOPPING STATION



A suggested gratuity of 18% will be added to groups of 6 or more. For guests with food allergies or specific dietary requirements, please inform your server when ordering.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness