

WINTER HOLIDAY DINNER BUFFET THANKSGIVING – 2:30 PM

SALADS (ALL SALADS ACCOMPANIED BY FRESH BREADS AND BUTTER)

MESCULIN SALAD (G*)(V)

Dried Cranberries | Feta Cheese | Sliced Almonds | Orange Champagne Vinaigrette |
(Contains Nuts)

KALE QUINOA SALAD (G*)(VG)(V)

Quinoa | Roasted Red Pepper | Spinach | Lemon Oregano Vinaigrette

MAIN

THREE CHEESE BAKED MACARONI (V)

American Cheddar Cheese | Aged Reggiano Parmesan Cheese | Monterey Jack
Cheese

OVEN ROASTED FLOUNDER (G*)

Spicy Tomato & White Bean Ragu

HAND CARVED OVEN ROASTED TURKEY (G*)

Cranberry Sauce

HAND CARVED STRIP LOIN, USDA CHOICE (G*)

Hornblower Signature Spice Rub | Horseradish Crème | Au Jus

FALL VEGETABLE RAGU (AVAILABLE UPON REQUEST) (G*)(VG)(V)

Butternut Squash | Brussel Sprouts | Cauliflower | Carrots | White Bean Ragu

COMPLEMENTS

GARLIC MASHED POTATOES (G*)(V)

MASHED SWEET POTATO (G*)(V)

HARICOT VERTS (V)(G*)(VG)

TRADITIONAL STUFFING (V)

TURKEY GRAVY

DESSERT

HORNBLOWER SEASONAL DESSERT STATION (V)

Assorted Cakes | Brownies | Pastries and Seasonal Fruit | (Contains Nuts)

(N) Contains Nuts(VG) Vegan(V) vegetarian(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

DISCLAIMER - Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition. Menus subject to change.