

Thanksgiving Buffet 2012

Cold Selections

GRAND SALAD BAR

* Persimmon and Endive Salad * Autumn Caesar * Napa Valley Harvest * Fingerling Potato Salad * Tomato-Artichoke-Mozzarella * Lentil and Cucumber Salad *

FRESH FRUIT DISPLAY A BEAUTIFULLY DECORATED DISPLAY OF FRESH FRUITS AND BERRIES IN SEASON TOWER OF SEAFOOD

LARGE POACHED PRAWNS ON ICE, CLAMS, MUSSELS, SHRIMP AND CRAB COCKTAILS * HORSERADISH COCKTAIL * CAPER REMOULADE * DIABLO MAYONNAISE *

Hot Entrées

MASHED POTATOES GIBLET GRAVY

TRADITIONAL ROAST TOM TURKEYS WITH CRANBERRY JAM

CORNBREAD STUFFING BRUSSEL SPROUTS

BAKED OYSTERS WITH CHORIZO AND HOLLANDAISE

PORK TENDERLOIN MEDALLIONS WRAPPED IN BACON WITH AN APRICOT-JALAPENO JAM

BARBECUED SALMON WITH FRUIT SALSA

ITALIAN SAUSAGE STUFFED MUSHROOM CAPS

NEAPOLITAN STYLE LASAGNA

GLAZED BUTTERNUT SQUASH WITH CRISPY PANCHETTA BACON

AN ASSORTMENT OF KID'S FAVORITE ENTRÉES

SEAFOOD IN LOBSTER SAUCE WITH RICE PILAF

Chef Carving Station

PRIME RIB OF BEEF WITH BORDELAISE SAUCE ASSORTMENT OF BREADS AND BUTTER

Huge Dessert Buffet

PUMPKIN PIE, PECAN PIE, CRÈME BRULEE, LEMON BARS, PUMPKIN MOUSSE, CHOCOLATE MOUSSE, COOKIES, APPLE STRUDEL AND OTHER ASSORTED HOUSE-MADE DESSERTS

> \$29.95 Per Person \$25.95 Seniors Children 10 and under \$14.95. Under 4 years free

Available Seating: 11:30, 11:45, 12:00, 12:15, 12:30 and 2:00, 2:15, 2:30, 2:45, 3:00

For Reservations Please Call 925-706-4233

GREAT VIEW, GREAT FOOD, GREAT SERVICE!

All food and beverage is subject to a 20% service charge and applicable state tax $% \left({{{\mathbf{x}}_{\mathbf{x}}} \right)$