

2025 THANKSGIVING DINNER BUFFET

PRESENTED BY: CHEF JAY BLOCK

STARTERS

Mixed Green Salad

Crispy selection of greens, selection of toppings like tomato, carrots, cucumber, onion and croutons with balsamic, ranch, Caesar and zesty citrus dressing.

Classic Caesar

Fresh Romaine tossed with crunchy croutons and Parmesan cheese.

Butternut Squash Soup

A warm, velvety butternut squash soup.

Shrimp Cocktail

A Classic starter featuring tender, chilled shrimp elegantly arranged and served with a zesty, tangy cocktail sauce.

CARVING STATIONS

Turkey Station

Slow-roasted turkey with a rich sage gravy.

Prime Rib Station

Garlic and rosemary-rubbed prime rib and warm au jus.

Seared Salmon

Crispy-skinned salmon fillet pan-seared and finished with a light lemon butter sauce.

HOT BAR

Seasonal Vegetables

Roasted with extra virgin olive oil and fresh herbs.

Garlic Mashed Potatoes

Creamy mashed potatoes blended with roasted garlic.

Baked Sweet Potatoes

Naturally sweet, sweet potatoes baked to perfection and served warm.

Traditional Stuffing

A savory blend of bread cubes, aromatic herbs, and spices, baked to perfection.

DESSERTS

Assorted Cookies & Brownies

For a sweet finish.

Assorted Pies

A classic variety of holiday pies.

Ice Cream Bar

With toppings



Consuming raw or undercooked, meat, poultry, seafood, shellfish and eggs may increase the risk of food borne-related illness.

MOUNTAINSIDE
BAR & GRILL