2026
THANKSGIVING DINNER BUFFET

MOUNTAINSIDE
BAR & GRILL

STARTERS

Mountainside Chopped 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.

Artisan Rolls
Assortment of warm artisan rolls.

CHILLED STATION

Shrimp Cocktail
Chilled shrimp served with zesty house cocktail sauce and fresh lemon.

Caprese Skewers
Fresh mozzarella, cherry tomatoes, and basil drizzled with balsamic glaze and basil oil.

CARVING STATION

Turkey Station
Slow-roasted turkey with a rich sage gravy and cranberry sauce.

Prime Rib
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

Autumn Wild Rice Pilaf
Fluffy seasoned rice with sautéed vegetables, dried cranberries, toasted pecans, fresh herbs, and warm autumn spices.

Seasonal Vegetables
Roasted with extra virgin olive oil and fresh herbs.

Garlic Mashed Potatoes
Creamy mashed potatoes blended with roasted garlic.

Baked Sweet Potatoes
Sweet potatoes baked to perfection and served warm.

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

DESSERTS

Pumpkin Pie

Assorted Cookies and Brownies

Ice Cream Sundae Station



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