

Thanksgiving Dinner Buffet Menu



Soup

Roasted Pumpkin Bisque

coconut crème fraiche, butter thyme stuffing croutons

Antipasto- Seafood Station

assorted grilled vegetable platter, mixed olives, hard cheeses,
creamed spinach hummus, olive oil crostini,
sun ripened sweet melon wrapped with prosciutto & garden sweet basil
pastrami crusted smoked salmon- creamed horseradish, rye bread
selection of assorted condiments

Salads

Caesar/Arugula Station-roasted garlic croutons, parmesan cheese, anchovies

RH's Garden Organic Greens-red oak, baby butter lettuce, arugula, curly endive, tatsoi

Garlic Kale-crispy chick peas, roasted garlic lemongrass dressing

Roasted Beets/ Blistered Fennel-citrus olive oil dressing

Roasted "Balaclava" Pumpkin Salad-cinnamon, walnuts, fresh garden herbs

Fresh Vegetable Quinoa Salad-lemon tahini dressing

Farro Salad/ Blistered Sweet Peppers-cranberries, mint, segmented organic oranges

Tomato and Fresh Mozzarella- fresh basil leaves, fine olive oil, cracked pepper

Pimento Duck Confit Salad-shredded duck, pickled raisins, tangerine, handpicked rocket, fresh herbs

Carving Stations

Roasted Angus Prime Rib/ Appleton Rum Steel Bottom Onion "Popovers"

herb whipped potatoes, steamed organic pole beans with organic mint , natural jus

Pimento Brined Roast Turkey

local pimento, thyme, butter sage stuffing, steamed callaloo, turkey gravy

Sorrel Ginger Glazed Smoked Ham

charcoal roasted sweet potato topped with marshmallow brûlée, home-made chutney, pickled cabbage slaw

Grilled Grouper/ Herb Pistou

Caribbean grouper filet, local seasoning, lemongrass long grain basmati rice, saffron fennel slaw

Dessert Buffet

A wide selection of Holiday Desserts



\$70.00

Children \$30.00

Plus 10% Government Tax and 18% Service Charge