



Thanksgiving Buffet Extravaganza

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 SHRIMP

LARGE POACHED PRAWNS ON ICE.

* HORSERADISH COCKTAIL * CAPER REMOULADE * DIABLO MAYONNAISE *

Hot Entrées

TRADITIONAL ROAST TOM TURKEYS WITH CRANBERRY JAM

BARBECUED SALMON WITH FRUIT SALSA

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

SHRIMP AND SAUSAGE STUFFED MUSHROOM CAPS

NEAPOLITAN STYLE LASAGNA

GLAZED BUTTERNUT SQUASH WITH CRISPY PANCHETTA BACON

GREEN BEAN CASSEROLE WITH CHICKEN

CORNBREAD STUFFING BRUSSEL SPROUTS

MASHED POTATOES GIBLET GRAVY

CRISPY CHICKEN TENDERS AND KIDS PETITE CHEESE PIZZAS

Chef Carving Station

PRIME RIB OF BEEF AND SUGAR GLAZED COUNTRY HAM

HORSERADISH SAUCE AND LINGONBERRY JAM

Pastry Chef Jorge Matias' Dessert Buffet

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

\$28.95 Per Person \$24.95 Seniors

Children 10 and under \$10.95. Under 4 years free

Available Seatings 12:00, 12:15, 12:30, 12:45....

2:00, 2:15, 2:30, 2:45....4:00, 4:15, 4:30, 4:45

For Reservations Please Call 925-757-5200

GREAT FOOD, GREAT VIEW, GREAT SERVICE!

All food and beverage is subject to a 20% service charge and applicable state tax