



Thanksgiving Buffet Extravaganza

Cold Selections

GRAND SALAD BAR

* FIVE BEAN SALAD * AUTUMN CAESAR * NAPA VALLEY HARVEST * TUNA TARRAGON *
* TOMATO-ARTICHOKE-MOZZARELLA * LENTIL AND CUCUMBER SALAD *

ANTIPASTO DISPLAY

AN ASSORTMENT OF GRILLED AND MARINATED VEGETABLES,
CURED OLIVES, CHEESES AND CURED MEATS

FRESH FRUIT DISPLAY

A BEAUTIFULLY DECORATED DISPLAY OF FRESH FRUITS AND BERRIES IN SEASON

TOWER OF SHRIMP AND CRAB LEGS

LARGE POACHED PRAWNS AND SNOW CRAB LEGS SERVED WITH THREE DIPPING SAUCES* HORSE RADISH
COCKTAIL * CAPER REMOULADE * DIABLO MAYONNAISE *

SMOKED SALMON DISPLAY

CURED AND COLD SMOKED SALMON WITH CREAM CHEESE,
RED ONION, CAPERS AND MINI BAGELS

LIVE PIANO

12NOON TO 3:30PM

CUSTOM
ICE
SCULPTURE

Hot Entrées

TRADITIONAL ROAST TURKEY BREAST AND SUCCULENT DARK MEAT

CORNBREAD STUFFING SOUTHERN GREENS

FRENCH GREEN AND YELLOW BEANS WITH PEARL
ONIONS AND APPLE WOOD SMOKED BACON

MASHED POTATOES GIBLET GRAVY

GLAZED BUTTERNUT SQUASH WITH CRISPY PANCHETTA BACON

CORNISH GAME HENS WITH WILD RICE PILAF AND TANGERINE GLAZE

TRADITIONAL SEAFOOD NEWBURG

LARGE PASTA SHELLS STUFFED WITH SPINACH AND RICOTTA CHEESE

BARBECUED SALMON WITH FRUIT SALSA

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

CRISPY CHICKEN TENDERS AND KIDS PERSONAL CHEESE PIZZAS

Delicious Expeditions

CARVING STATION

ROAST NEW YORK STRIP AND SUGAR GLAZED COUNTRY HAM

Pastry Chef Jorge Matias' Dessert Buffet

PUMPKIN CHEESECAKE * WARM APPLE CRISP * CHOCOLATE TRUFFLE TORT * PUMPKIN PIE
PECAN PIE FRESH FRUIT TARTS * CRANBERRY MOUSSE * TIRAMISU
"AND OTHER HAND MADE DESSERTS"

\$30.95 Per Person \$25.95 Seniors

Children 10 and under \$14.95. Under 4 years free

Reservations required. Six seatings available . 11:30, 12:00, 12:30, 2:00, 2:30, & 3:00

 **Reservations 925-757-5200**

DINE WITH THE BEST VIEW IN THE EAST BAY

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