

# Thanksgiving Buffet



Thursday, November 26, 2015

2:00PM – 8:00PM

## PRESENTATION OF SMOKED SEAFOOD

Hot Smoked Salmon, Gravlax on Dill Butter Toasts,  
Norwegian Smoked Salmon  
Smoked Trout, Scallops, Mussels, Cucumbers  
Horseradish Cream, Local Honey Mustard  
Capers, Red Onions, Lemons

## ANTIPASTO DISPLAY

Prosciutto D' Parma, Salami, Rosette de Lyon  
Shaved Parmigiano Reggiano  
Crostoni, Roasted Tomatoes  
Tomato and Mozzarella Salad  
Marinated Oil - Cured Olives  
Grilled Vegetables, Basil Pesto  
Sun-Dried Tomato Tapenade

## SELECTION OF ARTISAN CHEESES

Award Winning Farmstead Cheeses  
Cheddar Brie, Boursin, Goat Cheese  
Swiss and Smoked Gouda  
Tomato Conserve, Honeycomb,  
Apple Butter, Roasted Pears, Artisan French Bread

## CHARCUTERIE

Duck Galantine, Sweet Potato and Turkey Pate  
en Croute, Truffle Chicken Roulade  
Traditional Accompaniments

## SALADS

**Butternut Squash and Kale Salad**  
Sunflower Seeds, Cranberries, Lemon Dijon  
**Caesar Salad, Young Field Greens**  
Fresh Vegetables, Vinaigrettes, Dressings  
**Spicy Shrimp, Corn, Fennel & Mango Salad**

## SOUPS

Local Pumpkin & Lobster  
Chilled Sparkling Apple & Pineapple  
with Toasted Coconut

Location: Caneel Beach Terrace

\$85 for Adults

\$40 Children under 12

Does not include beverages, tax & gratuity

## PASTA TO ORDER

Rigatoni, Cheese Tortellini  
Pomodoro Sauce, Pesto, Chicken, Bay Shrimp  
Onions, Clams, Wild Mushrooms, Spinach Olives  
Tomato Sausage Basil Cream

## SIDES

Potato Dauphinois, Roasted Sweet Potatoes  
Applewood Smoked Bacon Brussels Sprouts  
Roasted Lemon Green Beans with Shallots

## FROM THE SEA

### **Grilled Mahi Mahi**

Leek and Potato Gumbo

### **Pan Roasted Atlantic Salmon**

Persimmon Latkes, Rosemary Cauliflower Roasted  
Apples, Lemon Butter

## CARVING STATIONS

### **Grilled Beef Tenderloin**

Thyme Popovers, Sauce Perigourdiné

### **Roasted Turkey**

Peppercorn Gravy, Traditional Sage Stuffing  
Grand Mariner Cranberry Orange Relish

### **Roasted Leg of Virginia Ham**

All - Spice Maple Glazed, Buttermilk Biscuits

## VEGETARIAN

### **Ricotta Gnocchi**

Roasted Wild Mushrooms, Acorn Squash Parmesan  
Cheese, Shaved Truffle

## DESSERTS

**Pies** -Pumpkin, Apple, Pecan, Key Lime

**Cheesecake** - Pumpkin, Snickers

**Cupcakes** - Carrot, Red Velvet, Chocolate

**Petites** – Éclairs, Cream Puff, Blondies, Crème Brulée,  
Napoleon Chocolate, Pot de Crème

**Mousses** – Pumpkin, Chocolate, Banana

**Specialties** - St. John Coconut Tart

White Chocolate Raspberry Bread Pudding

Chef Nyron's Flan, Marinated Berries

For Reservations please contact:

[Concierge@caneelbay.com](mailto:Concierge@caneelbay.com)