



2024

Buffet Hours: 12 pm – 5pm

Reservations Required; 434-325-8100

Adults: \$70 | 12 & under: \$25

Starters

Seasonal Fruit Display

Artisanal Greens Salad - Cucumbers, Carrots, Tomatoes,
Red Onions, Croutons, Ranch Dressing and Assorted Vinaigrettes

Local & Domestic Cheese Display - Dried Fruits, Nuts
Honey, Pepper Jelly, Crackers, Breads

Seafood Display - Smoked Salmon, Poached Shrimp,
Revival Oysters, Capers, Red Onions, Lemon, Cocktail Sauce,
Horseradish, Herb Cream Cheese

Butternut Squash Bisque - Crème Fraiche, Candied Pecans,
Spicy Pepitas

Thai Salad

Orzo and Olive Salad

Trimmings

Seasonal Vegetable Medley

Smashed Redskin Potatoes

Traditional Stuffing

Entrees

Oven Roasted Turkey - Giblet Gravy and Cranberry Sauce

Parmesan Polenta - Charred Broccolini, Sundried Tomatoes,
Crispy Potato

Fresh Catch - Stir-fry Rice, Bok Choy, Sweet Chili Butter

Chef's Carving Station - Slow Roasted Prime Rib,
Horseradish Sauce

Desserts

Mint Brownie

Walnut Pumpkin Cheesecake

Apple Crisp

Thanksgiving
BUFFET

