



Thanksgiving Buffet Extravaganza

Cold Selections

GRAND SALAD BAR

* MARINATED MUSHROOM * AUTUMN CAESAR * NAPA VALLEY HARVEST * PASTA WITH CRAB *
* TOMATO-ARTICHOKE-MOZZARELLA * ROASTED BEET VINAIGRETTE *

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

LARGE POACHED PRAWNS TRIPLE SPICED AND SERVED WITH THREE DIPPING SAUCES
* HORSERADISH COCKTAIL * CAPER REMOULADE * DIABLO MAYONNAISE *

SMOKED SALMON DISPLAY

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

JAZZ DUO

12NOON TO 4:30PM

CUSTOM
ICE
SCULPTURE

Hot Entrées

ROASTED HERB TURKEY BREAST AND DARK MEAT
MAM-MA'S GIBLET GRAVY

CORNBREAD DRESSING WITH PECANS

MASHED POTATOES BRUSSEL SPROUTS

FRENCH GREEN BEANS WITH PEARL ONIONS AND APPLE WOOD SMOKED BACON

GLAZED BUTTERNUT SQUASH WITH CRISPY PANCHETTA BACON

CHICKEN BREASTS FORESTIER

LAMB SHANKS WITH BURGUNDY DEMI-GLACE

TILAPIA FILLETS BRUSCHETTA

MACARONI AND CHEESE WITH HERBED CHICKEN BREAST

CRISPY CHICKEN TENDERS AND KIDS PERSONAL CHEESE PIZZAS

CRAB STUFFED JUMBO MUSHROOMS

Delicious Expeditions

CARVING STATION

ROAST PRIME RIB OF BEEF 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 * THANKSGIVING TIRAMISU

\$28.95 Per Person \$24.95 Seniors

Children 10 and under \$11.95. Under 4 years free

Reservations required. Six seatings available. 11:30, 12:00, 1:30, 2:00, 3:30, 4:00.

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