



aquarius

Thanksgiving Dinner Buffet

Thursday, November 22nd 1pm – 7pm

Adults \$69

Children (ages 6 - 12) \$31

Includes One Soft Drink / Tax and Gratuity Additional

Soup

Autumn Butternut Squash Bisque

Fresh Salad Bar

Romaine & Mixed Baby Lettuces,
Baby Spinach, Cucumber, Carrots, Cherry
Tomatoes, Red Onions, Mushrooms,
Feta Cheese, Bay Shrimp,
Grana Padano Parmesan, Croutons

Dressings: Caesar, Ranch, Balsamic
Vinaigrette, Raspberry Vinaigrette

Roast Pumpkin Salad with Feta Cheese,
Red Onion, and Honey Mustard Dressing

Assorted Cheeses

Cypress Grove Bermuda Triangle,
San Juaquin Fiscalini, Point Reyes Bleu,
Marin French Brie, with Honeycomb, Dried
Fruits, Marcona Almonds, Sliced Baguette

Charcuterie

Molinari Salami, Capicola & Pepperoni,
Prosciutto, Smoked Duck Breast, Assorted
Pates, Seafood and Vegetable Terrines

Seasonal Roasted Vegetable Platter

Fresh Seafood Bar

Jumbo Shrimp, Snow Crab Claws,
Snow Crab Legs, Zesty Cocktail Sauce,
Classic Mignonette

From the Carving Board

Roasted Diestal Farms Free Range Turkey
with Minted Cranberry Sauce and
Homestyle Giblet Gravy

Oven Roasted Prime Rib of Beef
with Au Jus and Classic Horseradish Sauce

Hot Entrees & Traditional Sides

Baked Yellowtail with Coconut Sauce and
Cranberry-Pineapple Salsa

Focaccia, Sage, and Italian Sausage Stuffing

Yukon Gold Mashed Potatoes

Glazed Sweet Candied Yams

Seasonal Vegetable Mélange with
Haricot Verts, Baby Carrots,
Brussels Sprouts and Spaghetti Squash

Assorted Freshly Baked Dinner Rolls

Desserts

Homestyle Pumpkin Pie
Kentucky Bourbon Pecan Pie
Apple Caramel Pie

Chef's Assorted Selection of Seasonal
Pastries, Cupcakes, and Cookies

For Reservations Please Call:

831-426-4330

Aquarius Restaurant

175 West Cliff Drive

Santa Cruz, CA 95060



Executive Chef – Kenneth Drew / Chef de Cuisine – Omar Cardenas
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized
milk may increase your risk of foodborne illness.