



MONTEREY PLAZA
HOTEL & SPA

Thanksgiving Buffet

DISPLAYS

Seafood on Ice: Assorted Oysters on the Half Shell, Peel & Eat Shrimp, Scallop-Sea Bass Ceviche, Cocktail Sauce, Ginger Mignonette

Charcuterie Display: Cured Meats, Pates, Salami, Prosciutto, Chorizo, Capicola, Vegetable Crudités, Hummus, Green Goddess Dip, Marinated Olives, Artisanal Cheeses with Fall Fruits, Crackers & Toasted Walnuts

SOUP & SALADS

Roasted Butternut Squash & Pear Soup
Baby Kale & Brussels Sprouts Salad with Apples, Aged Cheddar, Apple Cider Vinaigrette
Roasted Cauliflower & Chick Pea Salad with Currants & Thai Curry Yogurt Dressing
Trofie Pasta Salad, Artichoke, Zucchini, Basil, Cherry Tomatoes & Balsamic
Quinoa Tabbouleh Salad, Kalamata Olives, Harissa
Hearts of Romaine with Caesar Dressing, Garlic Croûtons, White Anchovies
Organic Mixed Baby Greens with Cucumbers, Cherry Tomatoes & Sherry Vinaigrette
Assorted Bread Sticks, Corn Bread, Dinner Rolls

HOT BUFFET

Sage Roasted Tom Turkey with Cranberry Sauce, Giblet Gravy
Sausage-Wild Rice Stuffing, Mashed Potatoes
Smashed Sweet Potatoes with Cardamom & Local Honey
Roasted Baby Carrots & Parsnips
Slow Roasted Angus New York Strip Loin with Horseradish Cream, Mushroom-Cabernet Sauce
Rock Shrimp Bolognese with Rigatoni Pasta & Reggiano (made to order)
Grilled Hawaiian Swordfish with Brown Butter & Pumpkin Seed Pesto

DESSERT TABLE

Chef Estelle's Thanksgiving Display, Assorted Holiday Cookies, Caramel Apple Bread Pudding, Bourbon Pecan Tart, Pumpkin Tart, Chocolate Dipped Strawberries, Assorted Holiday Cakes

\$64.00 Adults **\$28.00** Children, Ages 6-13. Subject to tax & gratuity.



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Thanksgiving To Go Dinner

MENU

Roasted Butternut Squash & Pear Soup
Vegetable Crudités, Hummus, Green Goddess Dip, Marinated Olives
Hearts of Romaine Salad with Caesar Dressing, Garlic Croûtons, Parmesan
Sage-Garlic Roasted Tom Turkey
Housemade Cranberry Sauce
Country Style Giblet Gravy
Sausage-Wild Rice Stuffing
Smashed Sweet Potatoes with Cardamom & Local Honey
Roasted Carrots & Parsnips
Garlic Mashed Potatoes
Assorted Dinner Rolls & Butter

DESSERT

choice of one

Traditional Pumpkin Pie, Classic Apple Pie, Bourbon-Pecan Pie
Served with Vanilla Bean Chantilly Cream

Additional Pies a la Carte \$18 each

\$185 serves 10-12 people & packaged in aluminum oven ready containers