



MONTEREY PLAZA  
HOTEL & SPA

## Thanksgiving Buffet

### DISPLAYS

**Seafood on Ice:** Assorted Oysters on the Half Shell, Green Lip Mussels, Peel and Eat Shrimp, Octopus Ceviche, Cocktail Sauce, Ginger Mignonette

**Charcuterie Display:** Cured Meats, Pâtés, Salumis, Prosciutto, Chorizo, Vegetable Crudités, Hummus, Green Goddess Dip, Marinated Olives, Artisanal Cheeses with Fall Fruits, Crackers, Toasted Walnuts

### SOUP & SALADS

Swank Farms Kabocha & Pear Soup

Waldorf Salad with Apples, Brussels Sprouts, Aged Cheddar, Freekeh, Walnuts, Apple Cider Vinaigrette

Roasted Autumn Vegetable Panzanella Salad with Cabernet Onions, Baby Kale, Black Truffle Vinaigrette

Trofie Pasta Salad, Smoked Mozzarella, Sun Dried Tomatoes, Grilled Corn, Pepperoncini, Basil Vinaigrette

Beluga Lentil & Roasted Parsnip Salad with Currants, Moroccan Spiced Yogurt Dressing

Hearts of Romaine with Caesar Dressing, Garlic Croutons, White Anchovies

Organic Mixed Baby Greens with Cucumbers, Cherry Tomatoes, Sherry Vinaigrette, Ranch Dressing

Corn Bread, Dinner Rolls

### HOT BUFFET

Sage Roasted Diestel Farms Turkey with Cranberry Sauce, Giblet Gravy

Corralitos Sausage & Wild Rice Stuffing

Mashed Yukon Gold Potatoes

Cardamom Smashed Sweet Potatoes with Carmel Valley Honey

Roasted Cauliflower and Baby Carrots with Garlic-Herb Butter

Skillet Seared Salmon with Toasted Pepitas, Sage Pesto

Slow Roasted Prime Rib with Horseradish Cream, Cabernet Sauce

Butternut Squash Gnocchi, Forest Mushrooms, Candy Cap Chardonnay Sauce (made to order)

### DESSERT TABLE

Chef Jessica's Thanksgiving Display of Assorted Holiday Treats

Pecan-Caramel Tartlets, Pumpkin Tartlets, Cheesecakes, Sticky Toffee Pudding Cake,

Apple Spice Bundt Cake, Flourless Chocolate Cake, Dulce de Leche Pot de Creme

Noon–6PM | \$72 Adults, \$28 Children (Ages 6-13). Subject to Tax & Gratuity.