2024 THANKSGIVING DINNER BUFFET

Join us for a freast worthy of the mountain!

EASY & LIGHT

Mixed Greens

A crisp selection with Balsamic Vinegar, Ranch, Caesar, or zesty Citrus Dressing. Customize with fresh toppings like Tomato, Carrot, Cucumber, and Onion.

Classic Caesar

Fresh Romaine tossed with crunchy Croutons and Parmesan, all ready for your perfect Caesar moment.

Charcuterie Platter

A delightful spread of assorted sliced meats like Mortadella, imported cheeses, Cornichons, Cocktail Onions, Kalamata Olives and more. Don't forget the Whole Grain Mustard, Marmalade, and Fine Crackers!

COLD SEAFOOD BAR

Cocktail Shrimp

Chilled and served with zesty cocktail sauce and fresh lemon.

Shucked Oysters

Fresh from the deep, paired with flavorful mignonettes.

Snow Crab Legs

Sourced from deep waters and served with all the fixings.

Ahi Poke

A vibrant mix of cucumber, avocado, and onion for a refreshing bite.

Sushi Rolls

Spicy Tuna, California Roll, Kappamaki, and savory Inari, ready to transport your taste buds.

HOT BAR

Whole Turkey Carving Station
Juicy, slow-roasted turkey served
with rich sage gravy.

Prime Rib Station

Our signature garlic and rosemary-rubbed prime rib carved to perfection, served with warm au jus.

Seasonal Vegetables

Roasted with extra virgin olive oil and fresh herbs.

Creamy Garlic Mashed Potatoes Smooth, buttery and full of flavor.

Baked Sweet Potatoes

Perfectly roasted with a hint of natural sweetness.

Seared Barramundi

Finished with a light and tangy lemon butter sauce for a seafood twist.

DESSERTS

Chef's Assortment

A little something for everyone!

Mountainside Berry Bread Pudding

A cozy, rich dessert bursting with berry goodness.

Chocolate Mousse Cake

Silky and indulgent for every chocolate lover.

Blonde Brownies

A golden twist on the classic.

Creme Brûlée

A creamy caramelized treat.

Fruit Tart

A light and fruity delight.

Assorted Cookies

For a sweet finish!

