



THANKSGIVING BUFFET

November 26, 2020

ANTIPASTO

Prosciutto de Parma

Assorted House Butters, Infused Olive Oils, Aged Vinegars

Classic Hummus And Marinated Vegetables

Local Farm Cheeses And Preserves

Hand Sliced Smoked And Cured Meats

Marinated Olives And Mustards

MARKET GREENS

Farmer Salad

Baby Kale & Romaine, Garlic Croutons, Lake Meadow Egg, Haricot Verts, House Bacon, Mustard Vinaigrette

Villa Caprese

Heirloom Tomatoes, Buffalo Mozzarella Extra Virgin Olive Oil & Local Basil Pesto

Classic Caesar

Garlic Croutons, Grana Padano, House Dressing

ON ICE

Jumbo Shrimp Cocktail

Freshly Shucked Cold Water Oysters

Smoked Trout Dip & Pastrami Salmon

Local Hot Sauce Bar

Cocktail Sauce & Champagne Mignonette

CHEF CRAFTED ACTION STATION

Pan Seared Diver Scallops

Local Mushroom & English Pea Risotto

Truffled Carrot Emulsion

THANKSGIVING TRADITIONS

Roasted Butternut Squash Bisque with Cinnamon Croutons and Toasted Pumpkin Seeds

Heirloom Apple & Sage Stuffing

Whipped Yukon Gold Potatoes

Roasted Root Vegetables with Sweet Honey Glaze and Garden Herbs

Green Bean Casserole with Mushroom Cream and Crispy Vidalia Onions

KNIFE TO PLATE

Free Range Roasted Turkey

Pepper Crusted Prime Rib with Au Jus and Horseradish Cream

Roasted Bone in Ham with Tangerine Honey Glaze

Giblet Gravy

Cranberry Sauce

ADD UNLIMITED HOUSE WINE AND CHAMPAGNE \$25 (MUST BE 21+)

\$80* PER ADULT, \$40* PER CHILD (AGES 4-12)

*Tax and 18% service charge will be added to all parties. All menus subject to change without notice.
Gaylord Palms Resort & Convention Center | 6000 W Osceola Pkwy, Kissimmee, FL 34746 | 407-586-0000

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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CHEF INSPIRED DISHES

Chicken Scaloppine

with Braised White Beans & Pancetta

Pan Seared Salmon

with Celery Root Puree and Orange & Fennel Slaw

Rigatoni & Braised Short Rib

with Borolo Bolognese

FOR THE LITTLE ONES

Buttermilk Chicken Tenders

with Mac & Cheese and Tater Tots

Sauces: Ketchup, Barbecue, Honey Mustard

Baked Ziti

SWEET FINISH

Classic Pumpkin Pie

with Vanilla Infused Chantilly

Chocolate Tarts with Caramel Bavarian and Pear Chutney

Pumpkin & Cream Cheese Logs

Dark Chocolate Sabayon
and Stewed Cherries

Apple Pie with Quince and Cinnamon Crumble

Rum Savarin with Pineapple Chutney and Sabayon

Chocolate Raspberry Sacher Cake

Baby Pecans Pies with Peach Preserves

Blueberry Tarts with Greek Yogurt and Honey Gel

Latte Crème Brûlée

Lemon Macarons

Assorted Candies

Truffles

Holiday Cookies

New York Style Cheesecake with
Red Berry Compote and Pistachio Cream

MADE TO ORDER

Nutella Crepes

Bananas & Carmel

Chocolate Chip Praline Ice Cream

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