



THANKSGIVING DINNER

THANKSGIVING BUFFET

4 PM – 10 PM



COLD BAR

SHRIMP COCKTAIL
SMOKED SALMON
CRAB LEGS

SOUP

BUTTERNUT SOUP

STARTERS

PIGS IN BLANKETS
SPANAKOPITA
DUMPLINGS
CHICKEN SKEWERS

SALADS

CAESAR SALAD

Romaine, Parmesan, Croutons

HARVEST SALAD

Mixed Greens, Walnuts, Apples, Goat Cheese, Dried Cranberries

CHEESE & CHARCUTERIE

ASSORTED HARD & SOFT CHEESES

Brie | Truffle | Goat | Blue | Manchego

DRIED MEATS

Soppresata | Bresola | Prosciutto | Pepperoni

LIVE CARVING STATION

SALMON | PRIME RIB | TURKEY

ADDITIONAL OFFERINGS

Pumpkin Ravioli | Mac & Cheese | Red Bliss Mashed Potatoes

Candied Yams | Stuffing | Cranberry Chutney | Creamed Spinach

Mussels in Garlic & White Wine | Roasted Root Vegetables

DESSERT

ASSORTED SELECTION

Fresh Fruit, Chocolate Dipped Strawberries, Chocolate Brownies, Fresh Cookies

ASSORTED CHEESECAKES

Cappuccino, Vanilla, Chocolate Chip, Lemon Raspberry, Amaretto Almond

ADULTS \$80 USD | CHILDREN UNDER 12 \$40 USD

RESERVATIONS & WRISTBANDS REQUIRED. LIMITED SPACE.

Email Anna.Gavioli@marriott.com or Call (212)-380-5011



EXPERIENCE



LIVE JAZZ

4:30 PM – 8:30 PM

DANIEL BENNET GROUP

RECENTLY VOTED "BEST NEW JAZZ GROUP: IN NEW YORK CITY'S HOT HOUSE JAZZ AWARDS"

ADD-ON SPECIALS

+\$45 USD FOR THREE HOUR OPEN BAR

\$35 USD BOTTLE OF HOUSE WINE

CHARDONNAY | CABERNET SAUVIGNON

THANKSGIVING RAFFLE

ALL DINNER GUESTS WILL RECEIVE A FREE ENTRY INTO RAFFLE DRAWING TO WIN ONE FREE NIGHT STAY AT OUR HOTEL

WE LOOK FORWARD TO WELCOMING YOU!

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