

Thanksgiving DAY

GRAND BUFFET

THURSDAY NOV. 28, 2019 | 11 AM - 4 PM

Pienza

Marketplace



Traditional Breakfast Selection

Fresh Seasonal Fruit and Artisan Cheese
Smoked Bacon, Sausage Links and Chicken Sausage
Fluffy Scrambled Eggs, Home Fry Potatoes and House Made Waffles
Fresh Omelettes, and Eggs prepared to order
Assorted Breakfast Pastries, Bagels, Croissants, Danishes and Muffins

Soups

Creamy Tomato Basil & Crab Soup, Potato Corn Leek Soup

Salads

Wild Rice & Barley, Red Peppers, Celery, Dried Apricots, Dried Apples,
Sunflower Seeds and Lemon Dijon dressing

Organic Arugula, Pears, Figs, Hearts of Palm, Crumbled Blue Cheese,
Balsamic Reduction and EVOO

Butternut Squash & Fennel Slaw, Yellow & Red Cherry Tomatoes, Walnuts,
and Honey Goat Cheese Dressing

Deconstructed Salad Bar

Mescaline Greens, Baby Spinach, Romaine
Cucumbers, Shaved Carrots, Beets, Grape Tomatoes, Black Olives,
Blue Cheese Crumble, Goat Cheese, Shredded Cheddar,
Shredded Mozzarella Cheeses
Assorted Nuts & Seeds, Beans and Dressings

Chilled Seafood Display

Poached Shrimp, Oysters, Bay Scallop Ceviche, Snow Crab Claws, Alaskan King
Crab, Smoked Salmon and White Fish with Red Onions, Capers and Tomatoes
Cocktail Sauce, Remoulade, Horse Radish, Lemon Wedges

Chef's Carving Station

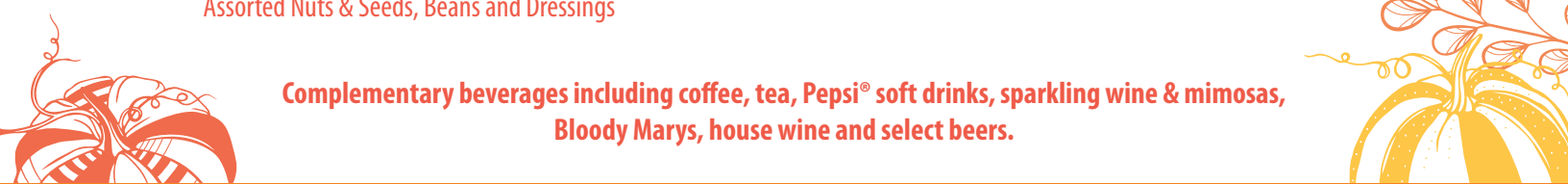
Slow Roasted Turkey, Traditional Turkey Gravy, Herb Rubbed Roasted Striploin,
Port Wine Demi, Whole Grain Mustard, Cranberry Relish, Horseradish Cream

Hot Selections

Sliced Honey Mustard Glazed Ham, Rum Raisin Glaze, Pan Fried Yellow and
Green Beans with Toasted Almond Butter, Orange & Cardamom Glaze Baby
Carrots, Italian Sausage and Sage Stuffing, Pumpkin Ravioli, Sautéed Leeks,
Pancetta, Vegetable Brodo, Buttery Garlic Mashed Potatoes, Candied Yams,
Toasted Marshmallows

Dessert Station

A selection of house made Desserts to include Mini Pastries; Pies,
Cakes and Tortes, Pumpkin Marble Oreo Cheesecake, Southern Peach Cobbler,
Cranberry Mini Cheese Cake, Chocolate Bourbon Pecan Pie, Cherry Meringue
Tarts, Apple Cake with Cinnamon Streusel, Cream Cheese Mousse Carrot
Cake, Pumpkin Pie, Holiday Spice Fudge, Mini Sweet Potato Tarts, Tee Pee and
Pilgrim Cookies



**Complementary beverages including coffee, tea, Pepsi® soft drinks, sparkling wine & mimosas,
Bloody Marys, house wine and select beers.**

Adults (ages 12+) \$85* | Children (ages 4 -11) \$39*
For reservations visit www.GaylordNational.com or call 301-965-4000
Gaylord National Resort | 201 Waterfront Street, National Harbor, MD 20745

*Excluding tax and gratuities. Credit card required to hold all reservations. No Show fees and cancellations within 72 hours will be subject to \$85 per person charge.