

# THE WESTIN POINSETT

## THANKSGIVING DINNER BUFFET

November 23<sup>rd</sup> 2017

Accepting Reservations from 5:30 pm – 8:00 pm

\$44.95 for Adults

\$38.95 for Seniors

\$23.95 for Children 7-12; Free for Children 6 & Under

### AUTUMN SALADS

Apple Cranberry Walnut Salad

Fresh Greens with Figs and Apricots Tossed with a House Made Cranberry Vinaigrette **GF**

Fall Harvest Salad with Butternut Squash, Wild Rice & Kale in an Apple Cider Vinaigrette **GF**

Shrimp & Basil Bowtie Pasta Salad in a Lime Dressing

Imported and Domestic Cheese Display **GF**

### ENTRÉES

Sage Rubbed Turkey & Cornbread Dressing

**Gluten Free Turkey Available Upon Request**

Cranberry Relish & Giblet Gravy

Golden Mashed Potatoes

Fresh Carolina Coast Fish with a Crab & Shrimp Cream Sauce **GF**

Virginia Ham with a Maple Mustard Glaze **GF**

Whipped Sweet Potatoes with Brown Sugar & Maple Syrup **GF**

Betty's Baked Macaroni Pie

Corn Rings, Butternut Squash, Acorn Squash & Glazed Carrots **GF**

### MADE TO ORDER RAVIOLI STATION

Six Cheese Ravioli with Roasted Vegetables in a Tomato Basil Sauce

Lobster Ravioli with Broiled Lobster in a Lobster Cream Sauce

Braised Beef Ravioli in a Red Wine Demi Sauce

### PRIME RIB CARVING STATION

Served with Horseradish Cream, Stone Ground Mustard & Rosemary Jus **GF**

Freshly Baked Pumpkin Bread and Local Artisan Breads

### CHEF'S SELECTION OF HOLIDAY PASTRIES

Chocolate Fountain with Pound Cake, Strawberries, Pineapple, Marshmallows and More

Pumpkin Cheesecake with a Cinnamon Whipped Cream **GF**

Individual Chocolate Fruit Tart with a Grand Marnier Whipped Cream **GF**

Pecan Pie drizzled with Caramel Sauce

Apple Cinnamon Rice Pudding **GF**

Miniature Pumpkin Pie