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# GARDEN GROVE

THANKSGIVING BUFFET

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ADULTS \$46.99

CHILDREN (3-9) \$23.99

## STARTERS

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ROASTED BUTTERNUT SQUASH SOUP  
TRADITIONAL MINISTRONE

## SALADS BAR

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CHEF SELECTION OF ASSORTED LETTUCES, & TOPPINGS TO INCLUDE –  
BABY TOMATOES, CUCUMBERS, CARROTS, BABY RADISHES, ROASTED BUTTERNUT, PUMPKIN SEEDS,  
BERMUDA ONIONS, DRIED CRANBERRIES, FETA, WITH ASSORTED DRESSINGS

ANCIENT GRAIN SALAD, TOASTED KAMUT, ROMAN STYLE BROCCOLI, CHERRY TOMATO, PERLINI MOZZARELLA,  
SWEET BASIL DRESSING

FRESHLY BAKED ROLLS

## CARVING STATION

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ROASTED TURKEY  
HOMEMADE GRAVY, CRANBERRY SAUCE

HONEY GLAZED VIRGINIA HAM

## MAINS

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SEARED GULF FISH COBIA, TOMATO, CAPER, SALSA FRESCA

SWEET POTATO CASSEROLE WITH TOASTED MARSHMALLOW, BROWN SUGAR, PECANS

MASHED POTATO

TRADITIONAL STUFFING

GREEN BEAN "CASSEROLE"

BOURBON BRUSSELS SPROUTS WITH BACON, PECANS

## DESSERTS

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ASSORTMENT OF PETITE PASTRIES AND DESSERTS

## FOR THE LITTLE ONES

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CHICKEN NUGGETS  
MAC & CHEESE

TATER TOTS

GLAZE BABY CARROT