

THANKSGIVING 2017

COLD BUFFET

Salad Station with Assorted Toppings and Dressings

Bowls of: Cherry Tomato, Red Onion, Shaved Parmesan, Cucumber, Snow Peas, Mandarin Orange, Toasted Peacans, Assorted Dressings

Smoked Salmon and Gravlox, Lemon, Onions and Capers

Charcuterie

Sliced Cured & Aged Meats, Pates, Olives, Fruit Preserves, Dates and Figs

Display of Assorted Imported and Domestic Artisanal Cheeses

Buffalo Mozzarella, Tomato and Basil

Marinated and Grilled Asparagus, Peppers,
Zucchini, Yellow Squash, and Eggplant

HOT BUFFET

Herb and Butter Roasted Vermont Turkey and Turkey Leg Confit

Giblet Jus

Horseradish and Herb Crusted Salmon

Chive Buerre Blanc

Prime Beef Tenderloin

Bordelaise Sauce

Sage, Chestnut and Sausage Stuffing

House Made Cranberry Sauce

Roasted Butternut Squash Soup

Maple Glazed Sweet Potato

Butter Whipped Yukon Golden Potatoes

Winter Root Vegetable Ragout

DESSERTS

Cinnamon Pumpkin Pie

Pecan Pie *Whipped Cinnamon Cream*

Chocolate Fondant

New York Cheesecake

Creme Brûlée

Sliced Fruits and Mixed Berries

Macadamia, Chocolate Chip and Oatmeal Cookies

ADULTS: \$85 PER PERSON

CHILDREN AGES 6 TO 12: \$35 PER PERSON (CHILDREN 5 AND UNDER ARE FREE)

NYS SALES TAXES AND 18% GRATUITY WILL BE ADDED TO THE CHECK

BOOK ONLINE AT HOLIDAYRESERVATIONSNY@WARWICKHOTELS.COM OR CALL US AT (212) 314-7700

CREDIT CARD AUTHORIZATION IS REQUIRED FOR ALL GUARANTEED RESERVATIONS

SEATING AVAILABLE BETWEEN 12:00PM AND 4:00PM