



Ravello



Thanksgiving Day

2-8pm

Adults \$105 Children (ages 5-12) \$35

DISPLAY OF ANTIPASTO AND TAPAS

Roasted Butternut Squash and Mozzarella Salad • Marinated Artichokes with Olives and Grilled Bell Peppers • Chicken Salad, Macadamia Nuts, Roasted Celery Root, Sofrito-Mayo • Florida Shrimp, Yellow Beets, Citrus-Mint Dressing • Antipasto Platter of Grilled Marinated Garden Vegetables with Balsamic Syrup • Prosciutto, Mortadella, Salami, Bresaola Board • Pickled Wild Mushrooms • Mozzarella Roulade • Cous Cous Salad, Sun Dried Tomato, Feta Cheese, Balsamic Dressing • Assorted Bread, Focaccia and Grissini • Cannellini Beans, Garlic, Rosemary Spread • Chef Kevin Salad Display • Hummus • Muffalata • Baba Ghanoush • Assorted Greens and Accompaniments • Caesar Salad • Boutique Farmhouse Cheeses on Display with Dried Fruits, Walnut Bread and Lavash • Artisan Charcuterie

SEAFOOD ON ICE

Shrimp, Oyster, Crab, With: American and French Cocktail Sauce, Horseradish Cream, Vodka Lime Cream, Roasted Garlic Aioli, Green Apple Mignonette, Charred Tuna with Black Pepper • California Roll, Spicy Salmon roll, Pickled Ginger and Classic Condiments

HOT BUFFET

Lobster Ravioli, Limoncello Sauce • Grilled Salmon, Roasted Sweet Potatoes, Pinot Grigio Sauce • Rotisserie Rosemary Lemon Chicken with Natural Jus • Winter Vegetable Medley, Herb Butter • Thyme-Garlic Roasted Potatoes

ACTION AND CARVING STATIONS

Sea Salt & Herb Crusted Rib Eye, Chianti Glaze, Horseradish Sauce • Roasted Red Snapper, Aioli and Cilantro Salsa • Risotto, Pumpkin and Goat Cheese, Luganega Sausage • Thom Turkey with Fixings (Cranberry-Kumquat Sauce, Focaccia and Sausage Stuffing, Giblet-Sage Gravy, Roasted Sweet Potatoes, Roasted Brussel Sprouts, Mashed Potatoes, Green Bean Casserole) • Dijon Mustard-Cane Sugar Roasted Ham, Raisin Sauce

SOUP

Sweet Potato and Leek Soup

DESSERTS

Homemade Traditional Thanksgiving Pies and Tarts • Raisin Bread Pudding, Rum Anglaise • Chocolate Cake Five Spice Ganache • Assorted Italian Holiday Cookies and Biscotti • Cinnamon and Coffee Tiramisu • Pumpkin Crème Brûlée • Torta alle Mandorle • Limoncello Cream Cannoli

ASSORTED MINIATURE DESSERTS

Mini Fruit Tart • Praline Chouquette • Chocolate Mac Nut Tartlet • Egg Nog Tres Leches Style • Sweet Potato Pie • White Chocolate and Cranberry Macaroon • S'mores • House Made Hot Chocolate • Spiced Cranberry and Apple Cider

KIDS

"Worms in Dirt" • Assorted Cookies • Assorted Jello