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# THANKSGIVING BUFFET

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*Charcuterie and Cheese Station*

SAN DANIELE PROSCIUTTO, COPA, MORTADELLA, SALAMI GENOA AND TOSCANO

PROVENÇALE MARINATED GRILLED ZUCCHINI  
ASPARAGUS AND CREMINI MUSHROOMS  
NIÇOISE OLIVE, HUMMUS, LAVASH CRACKERS & CROSTINI

POINT REYES BLUE, BRIE, MANCHEGO CHEESE  
MARSHALL HONEY, TOMATO CHUTNEY AND LOCAL GRAPES

*Salad Station*

CAESAR SALAD, SOURDOUGH CROSTINI, PARMESAN CHEESE

ICEBERG WEDGE, BLUE CHEESE CRUMBLE

KALE SALAD, PINE NUT, RED ONION AND RAISIN

FINGERLING POTATOES, POMMERY MUSTARD AND APPLE WOOD SMOKED BACON

NAPA CABBAGE SLAW, JULIAN APPLE AND GOLDEN RAISIN

QUINOA, DRIED APRICOT, PINE NUTS AND CILANTRO

VINE RIPENED TOMATO MOZZARELLA SALAD WITH PESTO VINAIGRETTE

SEASONAL FRUIT SALAD & BERRIES



*The Westgate Hotel*

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## *Appetizers*

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ECUADORIAN BAY SCALLOP CEVICHE  
MARINATED BAY SHRIMP LOUIS SAUCE  
ALBACORE TUNA POKE, GREEN SOBA NOODLES  
MINI DUNGENESS CRAB CAKE SAFFRON AIOLI  
SHRIMP & LOBSTER DUMPLING  
PORK SHUMAI, GARLIC CHILI SAUCE  
VEGETABLE SPRING ROLL, BBQ PORK CHA SU BAO BUN  
COCONUT SHRIMP, PONZU MAYO

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## *Seafood Station*

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BAJA PRAWN, GRASSY BAR OYSTER, MANILA CLAMS, CRAB CLAWS, GREEN LIP MUSSELS  
COCKTAIL SAUCE, MIGNONETTE, SAFFRON AIOLI  
HOUSE SMOKED SALMON & POTATO LATKES CRÈME FRAICHE  
BOWFIN CAVIAR SERVED WITH BLINIS AND CONDIMENTS  
BLOODY MARY OYSTER SHOOTER

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## *Sushi Station*

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MADE TO ORDER NIGIRIS, SASHIMI AND ROLLS  
AHI TUNA, ATLANTIC SALMON, UNAGI, HAMACHI, EBI, OCTOPUS  
PICKLED GINGER, WASABI AND SOY SAUCE



*The Westgate Hotel*

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## *Main Courses*

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ROASTED BUTTERNUT SQUASH SOUP

GENERAL TSO'S SHRIMP WITH LO MEIN NOODLES  
SWORDFISH, POTATO GNOCCHI, RED WINE BUTTER SAUCE

HOUSE SMOKED BRISKET BBQ SAUCE

BRAISED SHORT RIBS, TRUFFLE JUS

LAMB CHEEKS, VEGETABLE TAGINE, HARISSA JUS

SHRIMPS AND BAY SCALLOP POT PIE

MUSHROOM RAVIOLIS, PARMESAN CREAM SAUCE

"SOUS VIDE" VENISON MAC AND CHEESE

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## *Carving Station*

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FREE RANGE TURKEY WITH STUFFING AND SAGE GRAVY

PRIME RIB WITH CREAMY HORSERADISH,

COLORADO LEG OF LAMB, MINT PEPPER SAUCE

HONEY GLAZED HOLIDAY HAM

WELLINGTON OF ATLANTIC SALMON

SEASONAL FARMERS MARKET VEGETABLES,

SWEET POTATO CASSEROLE, YUKON POTATO GRATIN



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## *Dessert Station*

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CHOCOLATE HAZELNUT MOUSSE PYRAMID  
EGGNOG CRÈME BRULEE  
PECAN & WALNUT BOURBON TARTE  
TIRAMISU SHOOTER WITH COFFEE CHOCOLATE SAUCE  
CRÈME FRAICHE AND CINNAMON PUMPKIN PIE  
GRANNY SMITH APPLE CRUMBLE  
HOLIDAY GINGER COOKIES  
CANDIED GINGER AND CRANBERRY CHEESECAKE  
BRIOCHE AND CHOCO CHIP BREAD PUDDING  
MADE TO MINI DONUTS WITH MEXICAN CHOCOLATE SAUCE

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## *Ice Cream Bar*

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MADAGASCAR VANILLA BEAN, VALHRONA CHOCOLATE  
HAZELNUT, PISTACHIO, SALTED CARAMEL, PEANUT BUTTER CRUNCH  
TIRAMISU, BING CHERRY, RASPBERRY MASCARPONE

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## *Chocolate Fountain*

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CHOCOLATE FOUNTAIN WITH MARSHMALLOWS, STRAWBERRIES  
PARISIAN MACAROONS, LEMON MADELEINE AND BISCOTTI

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## *Crape Station*

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MADE TO ORDER CREPES  
LOCAL BERRIES, CARAMELIZED BANANAS & CHOCOLATE SAUCE