Celebrate THANKSGIVING.

THURSDAY•NOVEMBER 26TH, 2026

Buffet • 10a.m.-6p.m. • $110 Adults • $44 Children 4-12
For reservations, please call 407.238.6564 or visit OpenTable.com

GARDEN INSPIRATIONS

HARVEST GREENS
romaine, mixed field greens, shaved brussels sprouts, radish, tomato, carrot, cucumber, red onion, parmesan, cheddar, croutons, ranch, white balsamic, caesar

EARTH BOUNTIES

AUTUMN APPLE SALAD *n*
baby arugula, honeycrisp apples, aged cheddar, candied walnuts, dried cranberries, maple cider vinaigrette

SHAVED BRUSSELS SPROUTS SALAD
arcadian mix, goat cheese, pomegranate seeds, dried cranberries, white balsamic dressing

MARKET SOUP INSPIRATION

ROASTED BUTTERNUT SQUASH BISQUE
fried sage, toasted pumpkin seeds

CHILLED SEAFOOD DISPLAY

shrimp cocktail, east coast oysters*, mussels, ceviche shooters, rémoulade, cocktail sauce, mignonette, horseradish, lemons

PASTRIES, BREADS, SPREADS

danishes, croissants, donuts, hot sauces, jams, jellies, buttermilk biscuits, country gravy

SHRIMP & GRITS
andouille sausage, roasted corn, green onions

FESTIVE OFFERINGS

PROSCIUTTO WRAPPED PEARS
blue cheese mousse, balsamic reduction

PIMENTO CHEESE TARTS
candied bacon, sweety drop

TURKEY CRANBERRY PINWHEELS *n*
herb cream cheese, arugula

THE BREAKFAST CORNER

made-to-order eggs* and omelets, applewood-smoked bacon, pork sausage, pumpkin-spiced french toast, vermont maple syrup, fresh-cut seasonal fruit, yogurt, granola, mango & blueberry overnight oats, smoked salmon & accompaniments

TRADITIONS

CEDAR PLANK SALMON
maple dijon glaze

CHICKEN CACCIATORE
rustic tomato sauce

ROASTED SWEET POTATOES
toasted marshmallows

YUKON GOLD MASHED POTATOES

ROASTED ROOT VEGETABLES

GREEN BEAN CASSEROLE

FROM THE CARVER

BROWN SUGAR GLAZED HAM
apple cider bourbon glaze

HERB ROASTED PRIME RIB OF BEEF*
au jus, horseradish cream

SLOW-ROASTED TURKEY
cranberry sauce, rosemary gravy

OMNI KIDS'

CHICKEN TENDERS, TATER TOTS, MAC & CHEESE

DESSERTS FRESH FROM OUR PASTRY TEAM

pumpkin pie bites, salted caramel cheesecake, chocolate decadence with dulce de leche, carrot cake, cheesecake, carrot cheesecake, tiramisu chocolate coupes, white chocolate bread pudding, pumpkin cheesecake, dark chocolate mousse, orange cranberry pudding cake, baileys chocolate pudding cake

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gluten-friendly bread available upon request.

gf gluten-friendly | ***vg*** vegan | ***df*** dairy-free | ***n*** contains nuts/peanuts

menu items are subject to change. 20% service charge will be added to all parties of 6 or more.

*this item is served raw or undercooked or may contain raw or undercooked ingredients. *consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. please notify us of any food allergy.