



THANKSGIVING BUFFET

Thursday, November 22nd | 11AM - 5PM | Fiesta Ballroom

Adult \$87* | Children (5-12) \$45* | 5 & under complimentary

**Price exclusive of tax and gratuity*

IMPORTED & DOMESTIC CHEESE

Brie, Triple Cream Marin, Point Reyes
Blue Cheese, Humbolt Fog Goat Cheese,
Fiscallini White Cheddar, Herb Crusted
Goat Cheese, Smoked Gouda, Burrata,
Boursin, Dill Havarti Lavosh, Carr Crackers,
Breadsticks, Foccacia, Artisan Breads,
Sliced French Baguette

CHARCUTERIE STATION

Shaved Serrano Ham
Prosciutto di Parma
Mortadella
Salami
Spicy Coppa
Sopressata
Bresaola

Pickled Vegetables

Haricot Vert, Baby Carrots, Pearl Onions,
Asparagus, Country Olives, Purple and
Orange Cauliflower, Baby Golden Beets,
Baby Romanesco

SEASONAL FRUITS & BERRIES

Tangelos, Clementine, Grapefruit,
Cara Cara Orange, Kumquats
Fuji, Kova, Royal Gala and Crab Apples
Red, Green and Muscat Clustered grapes
Baby Bananas, Local Seasonal Berries
Dragon Fruit, Star Fruit, Pineapple, Watermelon,
Papaya, Mango, Cape Gooseberries

BREAKFAST CORNER

Mini Bagels

Herb and Classic Whipped Cream cheese, Shaved
Red Onion, English Cucumber, Sliced Heirloom
Tomato, Capers, Fresh Lemon Segments

Omelet Station

Whole Egg, Egg White, Egg Beaters
Roasted Mushroom, Blistered Peppers, Green
Onion, Baby Spinach, Smoked Bacon, Black
Forest Ham, Tofu, Jack Cheese, Cheddar Cheese,
Feta Cheese, Pico De Gallo & Salsa Roja
Smoked Bacon, Pork Sausage &
Chicken Apple Sausage
Breakfast Potatoes

Assorted Artisan Toast
Chocolate and Plain Croissant

House-made Granola

Toasted Almonds, Walnuts, Pecans,
Shaved Coconut, Pistachios, Flax Seed, Pepitas,
Sunflower Seeds, Chia Seeds, Temecula
Honeycomb, Dried Cranberries



SOUPS

Roasted Pumpkin Soup

Brioche Croutons, Crème Fraiche

SALADS

Coachella Valley Farmers Market Salad

Romaine, Lola Rosa, Arugula, Baby Mixed Greens, Mustard Greens, Gem Lettuce, Ranch, Blue Cheese, Honey Mustard, Champagne Vinaigrette, Cranberry Vinaigrette, Cherry Tomatoes, Shaved Carrot, Black Olives, Garbanzo Beans, Blistered Peppers, Shaved Fennel, English Peas

Spinach and Walnut Salad

Humboldt Fog, Crispy Pancetta, Dried Cranberries, Artisan Sourdough Croutons, Bacon Vinaigrette

Bugler Wheat and Arugula Salad

Feta Cheese, Cherry Tomatoes, Pickled Red Onion, Artichoke Hearts, And Balsamic Vinaigrette

Coachella Valley Baby Greens

Blue Cheese, Poached Pear, Toasted Pecans, Shallot Vinaigrette

Caesar Salad

Romaine, Shaved Parmesan Cheese, Artisan Croutons, White Anchovies, Creamy Caesar Dressing

RAW BAR & SEAFOOD

Chilled Jumbo Shrimp
Shucked Pacific Oysters
Crab Claw Clusters
Split Alaska Crab Leg
Smoked Salmon Display

Sauces

Fresh Coachella Valley Citrus Wedges,
Champagne Mignonette,
Traditional Cocktail Sauce,
Atomic Horseradish, Tabasco Hot Sauce

CARVINGS

Citrus Brined Whole Tom Turkey

Giblet Thyme Gravy, Natural Jus,
Cranberry Chutney

Maple Bourbon Glazed Ham

Dijon Mustard, Whole Grain Mustard,
Assorted Rolls

Herb Roasted Prime Rib

Rosemary Demi

SIDES

Rustic Sourdough and Sage Stuffing

Boursin Garlic Mashed Potatoes

Whipped Sweet Potatoes

Toasted Marshmallows, Candied Pecans

Honey Glazed Carrots

Apple Cider Vinegar Brussel Sprouts

Green Bean Casserole

Cream Of Mushroom, Crispy Tobacco Onion Strings

DESSERTS

Pumpkin Pie Tart
Triple Chocolate Fudge Cake
Chocolate Chip Bourbon Pecan Tart
Raspberry White Chocolate Cheesecake
Apple Crumble Tarts
Carrot Cake Bites
Gluten-Free Key Lime Tarts
Pumpkin-Spice Blondies
Cappuccino Pots De Crème
Petite S'mores Tarts
Mini Sacher Mousse Tortes

CHILDREN'S BUFFET

Mac and Cheese
Chicken Tenders
Carrot and Celery Sticks

Condiments

Ketchup, Ranch, Yellow Mustard,
Brown Gravy

