

# THANKSGIVING HOLIDAY MENU BUFFET SELECTION

\$165 ++ PER GUEST ADULT | \$50++ KIDS | 11:00AM-4:00PM

## Fall Brunch Favorites (Stations)

Waffles and Pancake Station

Freshly Sliced Banana | Mixed Berries | Walnuts | Almonds  
Granola | Vanilla Yogurt | Whipped Cream | Chocolate  
Chips | Chocolate Fudge | Dulce De Leche

## Butchers Block

CHEF TO CARVE

Herb Crusted Prime Rib of Beef  
Clove-Studded Bone in Ham Glazed Ham  
Whole Roasted Free Range Turkey

## Accompaniments

Yukon Gold & Sour Cream Mashed Potato,  
Crispy Brussel Sprouts & Maple Glazed | Chestnut & Apple  
Stuffing, Mild Cheddar Creamy Mac & Cheese

SAUCES

Rosemary Demi-Glace | Mint & Apple Chutney | Citrus Cranberry  
Sauce | Sage & Green Pepper Corn Gravy | Horseradish Cream

CONDIMENTS TO INCLUDE

Boutique Mustards | Boutique Sea Salts  
Cracked Black Pepper

## On Ice Station Crudo Bar (Life Station)

Ahi Tuna  
Local White Fish  
Skuna Bay Salmon

CONDIMENTS TO INCLUDE

Leche de Tigre | Citrus Ponzu | Ginger Miso Aioli | Gochujang Aioli  
Fresh Avocado | Lemon Creme Fraiche | Chives  
Crispy Tortilla | Plantain Chips

Hand Cut Steak Tartare with Arugula Chimichurri | Grilled Baguette

## Fishermen's Wharf

Poached Prawns  
Snow Crab Claws  
Fresh-Shucked Oysters  
Chardonnay -Wine, Steamed Clams & Mussels

CONDIMENTS TO INCLUDE

Lemon Wedges | Traditional Cocktail Sauce | Cognac Sauce | Tarragon  
Mignonette | Chimichurri | Variety of Hot Sauces

## House Smoked Fish

Smoked Salmon | Smoked Pacific Mackerel | Beets Grave-Lax Salmon  
Bagels Chips | Lemon, Mustard | Whipped Herb Cream Cheese |  
Pickled Onion | Cornichon | Chives | Tomato | Capers  
Lemon Crème Fraiche | Scallion

## From The Range

### Artisan Cheese and Charcuterie

Locally Sourced Artisan Cheeses from Central Coast &  
Northern California  
Boutique Preserves and Jams | Local Honey  
Artisan Nuts and Dried Fruits  
Fra 'Mani Farm's Cured Meats  
Jamon Serrano | Fennel Salami | Capicola | Pistachio  
Mortadella | Picante Chorizo  
Boutique Mustards | Pickled Vegetables | Olives | Crispy  
Baguette Artisan Crackers

### Fall Season Farm Picks

Antipasti

Roasted Garlic & Herb Marinated Heirloom Vegetables  
Portobello Mushrooms | Grilled Zucchini | Yellow  
Squash | Grilled Asparagus | Roasted Peppers  
Eggplant | Heirloom Carrots

### Individual Jar Salad

Baby Beet Salad | Roasted Butternut Squash | Pickled Pearl Onions  
Toasted Marcona Almonds and Laurel Chanel Goat Cheese  
Mission Fig and Baby Kale Salad | Zoe's Crispy Prosciutto | Bay Blue  
Cheese | Candied Walnuts | Pomegranate Vinaigrette  
Tricolor Quinoa Salad | Roasted Pumpkin | Dried Cranberry | Pepitas  
Apple Thyme Dressing  
Shaved Brussel Sprout Salad | Grapes | Crushed Hazelnuts  
Granny Smith Apple | Orange Mustard Dressing

### Salad Bar

Baby Gem Romaine | Local Fall Mixed Greens  
Cucumber | Heirloom Carrots | Cherry Tomatoes | Fire Roasted  
Peppers | Roasted Corn | Ninja Radish | Watermelon Radish  
Artichoke | Wild Mushrooms | Pickled Pearl Onions | Candied  
Walnuts | Crushed Pistachio | Focaccia Crouton  
Imported and Domestic Olive Oil and Artisan Vinegar Selection  
Green Goddess Dressing | Caesar Dressing | Balsamic  
Vinaigrette | Ranch Dressing

### Bread Display

Artisanal Bread & Rolls

### Soup

Roasted Butternut Squash Bisque | Seasoned Toasted Pepitas

### Entrees & Sides

Sear Organic Salmon | Sauté Spinach and Hazelnut  
Citrus Butter Sauce  
Grilled Mary's Chicken Breast | Roasted Root Vegetables  
Risotto | Madeira Jus  
Steamed Haricot Vert | Whole Grain Mustard Beurre  
Blanc | Tomato | Crispy Shallot  
Creamed Wild Forest Mushrooms with Herbs D' Provence  
Roasted Heirloom Carrots | Lemon Cashew Cream  
Pickled Herbs

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of food-illness. If you have concerns regarding allergies, please alert your server prior to ordering. For your convenience, a 18% service charge will be added to your check.

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## Pastry Chef Samantha Grand Dessert

Bourbon Pecan Pie  
Pumpkin Spiced Latte Pie  
Apple, Ricotta, Glazed Bacon Gateau

### Individuals

Chocolate Orange Pate Choux  
Hazelnut Latte Crème Brûlée  
Honey Fig Cheesecake  
Roasted chestnut Mascarpone Sable  
Salted Dulce de Leche Flan  
Mini Apple Crumble

### Verrines

Chia Spiced Pumpkin Panna Cotta  
Toasted Merengue, Tres Leches, Coconut  
Triple Chocolate

### Petit-Fours

Assorted Macarons  
Pate-Fruit  
Assorted Truffles  
Chocolate Covered Marshmallows  
Lollipops  
Madeleines

### Ritz Kids

Cold Selection  
Individuals  
Mini Vegetable Crudités with Ranch Dressing  
Peanut Butter and Jelly Sandwich  
Fruit Salad Cups

### HOT SELECTION

Mac & Cheese  
Crispy Chicken Tenders  
French Toast Sticks  
Mini Corn Dogs

The Ritz-Carlton Bal Harbour, Miami  
10295 Collins Avenue, Bal Harbour, Florida 33154  
(305) 455-5400

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