

M A H I N A

THANKSGIVING BUFFET | 11:00 - 4:00 | NOVEMBER 23
\$98 PER PERSON | \$36 PER CHILD 11 AND UNDER

COLD DISPLAY

Petite Farm Greens & Romaine

Balsamic Vinaigrette | Ranch Dressing | Honey Key Lime Dijon | Caesar Dressing | House Vinaigrette

Herb Croutons | Parmesan | Crumbled Bleu Cheese | Candied Walnuts | Pickled Onions | Carrots | Toasted
Pepitas | Craisins | Hard Boiled Eggs | Fusilli Pasta | Onions | Bell Peppers | Broccoli | Cherry Tomatoes |
Olives

Sweet Seasonal Fruit Salad

Assortment of Fresh Garden Vegetables & Dips

Chef's Display of Assorted Cured Meats and Cheese
Fresh Fruits | Honey | Fruit Preserves | Crostini & Crackers

BREAD DISPLAY

Assortment of Breads & Rolls | Honey Cinnamon Butter

THE LITTLES TABLE

Tater Tots
Mac & Cheese
Chicken Tenders
Pigs in a blanket
Rice Krispies Treats
Chocolate Sauce & Sprinkles

CHILLED SEAFOOD DISPLAY

Oyster on the Half Shell
Citrus Poached Shrimp Cocktail | Hawaiian Style Ahi Poke
Lemon and Lime Wedges | Cocktail Sauce | Basil Mignonette | Tabasco

CARVING STATIONS

Herb Roasted Turkey | Cranberry Compote | Traditional Gravy
Herb Crusted Prime Rib | Dijon Mustard | Horseradish Cream | Au Jus
Baked Pineapple Mandarin Ham

SWEETS

Pecan Pie | Pumpkin Pie | Key Lime Pie
Pineapple Upside-Down Cake
Chocolate Mousse

SIDES

Garlic-Herb Mashed Potatoes
Roasted Vegetable Medley
Molasses Sweet Potatoes | Brulee Marshmallows
Traditional Chestnut Sage Stuffing
Vegetable Rice Pilaf

*Consuming raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.



M A H I N A

AMUSE BOUCHE

Chef's gift in preparation for your meal

FIRST

CREAMY TOMATO BASIL SOUP

Garlic | Onions | Carrots | Chicken Stock | Triple Cream | Sweet Butter

SECOND

BABY ROMAINE SALAD

Crispy Pancetta | Heirloom Cherry Tomatoes | Garlic Herb Crostini
Shaved Parmesan | Champagne Vinaigrette

THIRD

CHOICE OF

CHEESE RAVIOLI

Mascarpone, Pecorino Romano & Aurichio Provolone
Local Thyme & Parsley | Key Lime Beurre Blanc | Ratatouille | Parmigiano Reggiano

LAND & SEA DUET

Ribeye of Beef & Crab Cake Oscar Style
Duchess Potato | Asparagus | Bearnaise

OCEAN TRIO

Crab Cake | Garlic Prawns | Sesame Crusted Scallop
Potato Rosette | Dill Mustard Cream | Petite Vegetables

DESSERT

CHOCOLATE LAVA CAKE

Raspberry Sauce | Whipped Cream | Fresh Berries | Chocolate Cigar

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