

Cielos

Executive Chef Edwin Cole

Chef de Cuisine Andrew Curran

THANKSGIVING BUFFET

NOVEMBER 28, 2024 | 11:00AM - 3:00PM

\$79 ADULTS | \$29 CHILDREN 12 AND UNDER | CHILDREN 5 AND UNDER FREE

ENTREE STATION

BROWN SUGAR GLAZED HAM ^{GF}

SLOW ROASTED TURKEY ^{GF} WITH GRAVY

HONEY CHIPOTLE SALMON ^{GF}

CARVING STATION

SMOKED PRIME RIB WITH AU JUS AND HORSERADISH CREAM ^{GF}

SOUTHWEST PORK LOIN ^{GF} WITH PORK VELOUTÉ

COMPOSED SALADS

SPINACH AND ARUGULA SALAD ^{GF, VEG}

MIXED GREEN SALAD ^{GF, VEG}

PASTA SALAD ^{GF, VG}

AMBROSIA SALAD ^{GF, VG}

DEVEILED EGGS ^{GF, VG}

CHEESE AND FRUIT BOARD ^{GF, VG}

SIDES

STUFFING WITH CRANBERRY RELISH

GREEN CORN TAMALE CASSEROLE ^{VG}

BOURBON CARROTS ^{GF, VG}

GREEN BEANS WITH BACON AND TOMATO ^{GF}

CORN SOUFFLÉ

SWEET POTATO CASSEROLE ^{GF, VG}

CHEESY BAKED MASHED POTATOES WITH GRAVY

BREADS

ASSORTED ROLLS AND CORN MUFFINS WITH SALTED HONEY BUTTER

BAKED BRIE IN PUFF PASTRY ^{VG}

DESSERTS

PECAN PIE ^{VG}

NY CHEESECAKE ^{VG}

ASSORTED COOKIES AND MACAROONS ^{VG}

PUMPKIN PIE ^{VG}

^{GF}: Gluten Free | ^{VEG}: Vegan | ^{VG}: Vegetarian

Menu subject to change. A 20% service charge will be added to parties of 6 or more. 100% of the service charge will be distributed to service personnel.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.