

# Happy Thanksgiving

## B U F F E T

ROYAL PALMS RESORT THANKSGIVING BANQUET BUFFET HOSTED IN OUR BALLROOM

### BREAKFAST

Traditional Eggs Benedict Toasted Muffin, Shaved Canadian Bacon, Hollandaise, Chives (NF)  
Huevos Rancheros, Cotija, Poached Egg, Cilantro Crema (GF, NF) | Grilled Vegetable and Goat Cheese Quiche (NF)  
Applewood Smoked Bacon, Sausage Links, Skillet Potatoes (GF, DF, NF) | Seasonal Sliced Fruit and Fruit  
Skewers (GF, DF, NF) | Greek Yogurt and Mixed Berry Parfait (GF, NF) | Bagel Display, Assorted Cream Cheese (NF)  
Smoked Salmon, Heirloom Tomato, Chives, Red Onion and Dill (GF, DF) | Assortment of Breakfast Pastries

### CHARCUTERIE AND CHEESE DISPLAY

Assortment of Meats and Cheese, Jams, Preserves, Honeycomb, Berries, Dried Fruits (GF)  
Hummus, Olive Tapenade, Giardiniera Vegetables (GF, DF, NF)  
Grilled Vegetable Antipasto, Mixed Olives, Olive Tapenade, Mustard, Gherkins, Caperberries (GF, DF)  
Grilled Pita, Crostini, Assorted Water Crackers, Baguette (DF)

### GREENS AND SOUP

Kale and Roasted Butternut Squash Salad with Marcona Almonds, Pomegranate Seeds,  
Champagne Vinaigrette (GF, DF) | Pasta Salad, Cucumber, Olives, Feta, Red Onion, Red Wine Vinegar (NF)  
Heirloom Tomato, Fresh Mozzarella, Balsamic, Olive Oil, Basil (GF, NF) | Caesar Salad, Gem Lettuce, Tomato,  
Truffle Parmesan (NF) | Grilled Vegetable Salad, Caperberries, Cherry Tomato, Grated Parmesan, Sherry Vinaigrette (GF, NF, V)  
Tortellini Salad, House-Made Pesto, Pine Nuts, Basil, Goat Cheese, Italian Herb Dressing (V)  
Roasted Pumpkin Soup (GF, DF, VG, NF) | Cioppino Stew, Shrimp, Mussels, Clam, Tomato, Herbs, Grilled Garlic Bread (NF)  
Orecchiette, Artichoke, Roasted Red Pepper, Eggplant, Olive Relish, Balsamic Vinaigrette (NF, DF)

### SIDES

Roasted Garlic Creamy Potato (GF, NF) | Lemon and Garlic Green Beans (GF, NF)  
Herb Roasted Baby Carrots (GF, DF, NF) | Cornbread Stuffing, Italian Sausage (NF) | Sweet Potato Casserole (GF)  
Brussels Sprouts with Cranberry Apple Chutney, Goat Cheese, Orange Zest  
Mini Turkey Pot Pie, Roasted Turkey, Vegetables in Savory Pastry Dough (NF)

### FRESHLY MADE SUSHI

Assortment of Sushi

### PASTA

Cacio e Pepe, Fresh House-Made Pasta served with Pecorino Romano, Fresh Herbs, Grilled Garlic Focaccia (NF)  
Pappardelle, Oven Roasted Tomato, Spinach, Grilled Red Onion, Butter, Herbs (NF)  
Gnocchi, Roasted Mushrooms, Caramelized Onion, Maple Butter

### AREPAS MADE TO ORDER

Arepas made from Corn Flour, Quesillo, Shredded Beef, Served with Salsa, Guacamole, Cilantro Aioli, Chimichurri (GF, NF)  
House Tamales: Green Chile and Cheese and Shredded Beef (NF, GF)

### FROM THE OCEAN

Chilled Seafood Display, Poached Shrimp, Oysters, Lemon, Horseradish Cocktail Sauce  
Striped Bass, Tuscan Kale, Crispy Onion, Citrus Butter (NF) | Royal Palms Spanish Paella, Shrimp, Clams, Mussels,  
Chicken, Pork, Spanish Chorizo, Saffron Bomba Rice, Lemon, Herbs (NF)

### WAFFLE STATION AND FRENCH TOAST BAR

Fresh Made Belgian Waffles and Traditional Brioche French Toast, Blueberry Pancakes to include:  
Fresh Berries, Sliced Bananas, Kiwi, Mango, Peach, Pineapple, Stewed Apples, Oreos, Peanut Butter, Nutella, Chocolate Chips,  
Whipped Cream, Butter, Candied Pecans, Strawberry, Chocolate, Maple, Caramel, Blueberry Syrup

### CARVING STATION

Herb Crusted Prime Rib, Rosemary Jus, Horseradish Cream (NF) | Roasted Turkey, Brown Gravy,  
House Cranberry Sauce (NF) | Roasted Honey Glazed Ham, Rum-Raisin Sauce (NF), Apricot Peach Chipotle Sauce  
Jalapeño and Cheddar Cornbread Muffins | Assorted Dinner Rolls (NF)

### KIDS STATION

Corn Dogs | Mac n' Cheese Croquettes | Cheese Pizza | Chicken Tenders, French Fries

### SWEETS

Pumpkin Pie (NF) | Dark Chocolate Hazelnut Torte (GF) | Maple Walnut Blondies  
Cranberry Apple Tart (NF) | Salted Caramel Brownie Parfait (NF, GF)  
Chocolate Silk Tart (NF, GF) | Bourbon Pecan Tart | Dutch Apple Tart (NF)

**\$175++ per person, including one glass of sparkling wine | \$75++ per child 6 - 12**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk for food-borne illness, especially if you have certain medical conditions.