

# SPENCER'S

FOR STEAKS AND CHOPS

## THANKSGIVING BUFFET

NOVEMBER 24, 2PM - 6PM

\$95 PER PERSON \$32 PER CHILD AGES 4-12

### SALADS

Mixed Field Greens with Garden Fresh Toppings  
and Champagne Vinaigrette

Caesar Salad with White Anchovy and Cornbread Croutons

Whipped Burrata and Heirloom Tomato Salad

Roasted Faro Salad with Grilled Radicchio, Artichoke Heart,  
Arugula and Blood Orange Vinaigrette

### COLD DISPLAYS

Gourmet Cheese and Charcuterie Board with House Made Jams  
and Compotes, Marcona Almonds and Grissini Bread Sticks

Freshly Cut Tropical Fruit and Berries

Smoked Salmon with Capers, Herbed Cream Cheese,  
Pickled Onion and Mini Bagels

Grilled Vegetable Display with Mediterranean Olives Hummus,  
Green Harisa Labneh

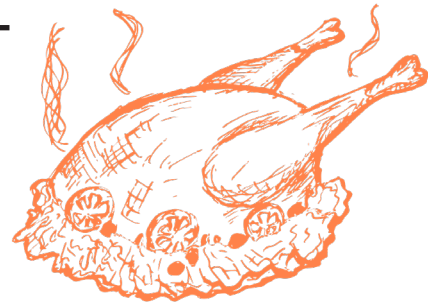
### FROM THE CARVERY

Roasted Heritage Turkey with Giblet Gravy

Prime Rib of Beef with Au Jus and Horseradish Cream

Cedar Plank Roasted King Salmon with Roasted Fennel Broth

Herb Crusted Pork Loin with Sage Voulete



### CRUDO STATION

Florida Shrimp Aguachile

Passion Fruit Ceviche

Tuna Poke

Shrimp Cocktail Shooters

Vegetable Ceviche



### SIDES

Haricot Verts with Crispy Shallot and Roasted Peppers

Roasted Brussel Sprouts with Pancetta  
and Caramelized Pearl Onion

Yukon Gold Whipped Potato

Candied Sweet Potato with Marshmallow Brulee  
and Spiced Walnuts

Cornbread Sage Stuffing

Artisan Rolls and Bread Sticks with Whipped Butter

### DESSERT

Display of Mini Pies | Seasonal Shooters | Pumpkin Cheesecake |

Butterscotch Crème Brulee | Carrot Cake | Chocolate Decadence | Fall Cupcakes