

# Thanksgiving Champagne Buffet

## Salad Display

Locally grown baby field greens and red leaf lettuce  
Bountiful condiments, house-made specialty dressings

Spinach and spaghetti squash salad

Crispy bacon, candied orange, pecans, red pepper, julienne red onion

Roasted cauliflower, red pepper and broccoli salad

Grape tomato, scallions, pearl onions, fresh herbs with red wine poppy seed dressing

Roasted fingerling potato salad

Sundried tomato, charred yellow peppers, Kalamata olives and feta cheese

## Soup du jour, and more

Five onion caraway seed bisque

Poached chilled whole Scottish salmon  
with appropriate condiments

## Artisan cheeses & breads

Display of imported and California cheeses with cherry mostarda  
Sicilian olives, cornichons, lavash, crostini, European breads and fresh berries

## Carving station

Pan jus basted tom turkey with gravy, cranberry sauce, traditional stuffing  
Oven roasted steamship of beef with au jus, fresh horseradish sauce, southern biscuits.

## Gourmet macaroni and cheese station

Create your own macaroni and cheese from your choice of the following accompaniments:  
Assorted cheeses, shrimp, asparagus, bacon, wild mushrooms, basil pesto

## Entrée selection

Pork loin crusted with whole grain mustard and maple honey,  
Fresh pineapple, apple cider reduction

Seared yellow tail with bok choy, crispy onion, yellow tomato coulis

Medley of Winter vegetable casserole

Green beans, squash, red onions, eggplant, carrots, and crispy leeks

Shaved Brussel sprouts and white onions with pancetta

Yukon roasted garlic whipped potatoes

Baby yams, twice baked and candied

Marshmallow, brown sugar glaze, roasted pecans

## Dessert

Selection from the abundant pastry table:  
To include freshly bakes pies, carrot cake, black forest cake, pumpkin cheesecake,  
Assorted petit pastries, chocolate Treats  
Trio of Chocolate Fountains

**Adults: \*\$95.00 Children (ages 6-12): \$40.00**

\*Price does not include tax and gratuity.

**For reservations or for more information, please call the Vue at 949-487-7555  
or book on [OpenTable](#).**