

Monterey Marriott Thanksgiving Buffet

Ferrante's Bay View Dining Room

November 24th, 2016 from 11:00am to 5:00pm

Salads

Crispy quinoa with feta crumbles, baby kale, and olives

Bella Tuscan marinated artichokes, with sundried tomatoes and mozzarella

Local mixed greens blended with spinach, assorted chef's condiments, and served with oba dressing

Gem lettuce with shaved asiago, grain mustard Caesar dressing, and bread chards

Chilled rock shrimp and lobster salad over frisée with horseradish sauce, parsley, lemon and served in a martini glass

Homemade Crab Cakes Station

Jumbo lump crab cakes

Frisée with roasted poblano, chili aioli, and creamy corn sauce

Carving Station

Dijon herb-rubbed prime rib served with bordelaise and horseradish sauce

Honey glazed turkey served with giblet gravy and cranberry fig marmalade

Flavored breads and assorted dinner rolls

Entrees

Chicken roulade served with wild mushroom ragout and sage brandy demi

Salmon seared with Tuscan haricot verts, fingerling potatoes, and cremini mushrooms

Rosemary and garlic braised leg of lamb, served with a minted pinot noir sauce

Roasted golden beets, turnips, parsnips, carrots, and butternut squash

Marshmallow butter glazed sweet potatoes

Turkey sausage and cornbread stuffing with fennel and dried cherries

Parmesan-cruste baked mashed potatoes served with giblet turkey gravy

Desserts

Pumpkin, pecan, and fruit tartlets

Chocolate mousse, assorted mini pastries, and warm bread pudding

\$44.00 per Adult, \$22.00 for Children 5-12

Price does not include Gratuity or Sales Tax

For Reservations, Please call 831.647.4005

