



2025

Buffet Hours: 11 am – 5pm

Reservations Required; 434-325-8100

Adults: \$70 | 12 & under: \$25

Thanksgiving BUFFET

Starters

Seasonal Fruit Display

Artisanal Greens Salad - Cucumbers, Carrots, Tomatoes,
Red Onions, Croutons, Ranch Dressing and Assorted Vinaigrettes

Local & Domestic Cheese Display - Dried Fruits, Nuts,
Honey, Pepper Jelly, Crackers, Breads

Seafood Display - Smoked Salmon, Poached Shrimp,
Revival Oysters, Capers, Red Onions, Lemon, Cocktail Sauce,
Horseradish, Herb Cream Cheese

Cauliflower Bisque - Parmesan Croutons, Herb Oil

Mac Salad - Maple Brussels, Goat Cheese, Balsamic

Trimmings

Green Bean Casserole

Smashed Red Potatoes

Traditional Stuffing

Entrees

Oven Roasted Turkey - Giblet Gravy and Cranberry Sauce

Braised Cabbage - Fennel Nage, Basmati Rice, Cashew Cream

Fresh Catch - Spinach, Confit Tomatoes, Lemon, Feta

Chef's Carving Station - Slow Roasted Prime Rib,
Horseradish Sauce

Desserts

Sweet Potato Pie

Pecan Tart

Fudge Brownies