



THANKSGIVING DAY BUFFET DINNER

Thursday, November 27th 2025 | 11:00am - 4:00pm

Adult | 109.95+

Children Under 12yo | 50.95+



HARVEST TABLE

Charcuterie	Nodines Smoked Sausage
Vegetable Antipasto Salad	Hummus, Flat Breads
Seasonal Fruit Display	Rustic Baked Dinner Rolls
Caprese Salad	Baked Stuffed Brie
International & Domestic Cheese Sampling	Cured Olives
	Stuffed Cherry Peppers

SEASONAL SOUPS

Lobster Corn Chowder
Butternut-Caramelized Apple Soup (V)
Hickory Smoked Chicken, Sweet Potato Leek Soup

AUTUMN SALADS

Fresh Salt Caesar Salad

Garlic & Herb Croutons
Classic Caesar Dressing

Arugula & Fennel Salad

Smoked Duck, Roasted Pears
Walnuts, Maple Balsamic Dressing

Mixed Berry Spinach Salad

Candied Pecans, Goat Cheese
Vidalia Poppy Seed Dressing

Red Bliss Potato Salad

Mint, Green Beans

Red Quinoa Salad

Sweet Potatoes, Apples, Figs
Mulled Cider Vinaigrette



GRAND SEAFOOD & RAW BAR

Jumbo Shrimp Cocktail
Locally Harvested Oysters
Littleneck Clams on the Half Shell
Colossal Snow Crab Claws
Frutti di Mar Shooters, Ahi Tuna Cones
Smokehouse Specialty Seafood

ENTRÉE SELECTIONS

Miso Ginger Furikake Crusted Salmon

Asian Slaw

Classic Rustic Paella

Seafood Medley, Chicken, Chorizo, Saffron Rice

Pistachio Crusted Pork Loin

Brussel Sprouts, Roasted Butternut Squash
Maple Brandy Jus

Butternut Sage Ravioli

Calvados Cream, Toasted Pepitas

Stuffed Chicken

Spinach, Shitake Mushroom and Boursin, Natural Jus

Accompaniments

Seasonal Vegetable Medley
Creamed Turnips, Swiss Chard, Pancetta
Gruyere Potatoes Au Gratin
Maple Ginger Sweet Potato Streusel

CARVING STATION

Roasted Natural Turkey

Pan Gravy, Traditional Herb Stuffing
Sausage-Sage Cornbread Stuffing

Certified Black Angus Prime Rib

Cognac Mushroom Jus, Horseradish Cream

Berkshire Smoked Ham

Whole Grain Honey Mustard

MASHED POTATO/RISOTTO BAR

Chef Prepared Mashed Potatoes & Arborio Risotto

Gourmet Toppings

Wild Mushroom Ragout	Lobster & Scallop Newburg
Shaved Truffles	Scallions
Gorgonzola	Crispy Shallots
Applewood Smoked Bacon	Crumbled Goat Cheese

DESSERTS

Pecan Tartlets
Honey Cornbread Cake
Pumpkin Pie
Maple Apple Blondies
Chocolate Raspberry Shortbread Crumb Tart

SMORES CAKE POP STATION

Graham Cracker Cake Pop Dipped to Order
Vanilla Bean Meringue
Toasted Chocolate- Caramel Drizzle



**SAYBROOK
POINT**
RESORT & MARINA

GRATUITY IS NOT INCLUDED

*If you have special dietary needs or allergies please let a member of our staff know.
Thoroughly cooking meats, poultry, seafood shellfish or eggs reduces the risk of illness*