



THANKSGIVING DAY BUFFET DINNER

Thursday, November 26th, 2026 | 11:00am - 4:00pm

Adult | 119.95 ++ Children Under 12yo | 51.95 ++
under 5yr complimentary



HARVEST TABLE

Charcuterie	Nodines Smoked Sausage
Vegetable Antipasto Salad	Smoked Trout Pate
Seasonal Fruit Presentation	Rustic Baked Dinner Rolls
Caprese Salad	Smoked Trout Pate
International & Domestic Cheese Sampling	Cured Olives
	Stuffed Cherry Peppers

SEASONAL SOUPS

Pumpkin Spice Lobster Bisque
Hickory Smoked Chicken, Sweet Potato & Leek Soup
Butternut Squash & Caramelized Apple Soup

AUTUMN SALADS

Fresh Salt Caesar Salad
Garlic & Herb Croutons
Classic Caesar Dressing

Arugula & Quinoa Salad
Butternut Squash
Mulled Cider Vinaigrette

Grilled Corn & Hominy Salad
Grilled Cactus, Chili-Lime Vinaigrette

Golden Beet Salad
Fennel, Pomegranate, Red Onions
Blackberries, Blood Orange Vinaigrette

Autumn Spinach Salad
Toasted Walnuts, Bleu Cheese
Dried Cherries
Maple Balsamic Vinaigrette



GRAND SEAFOOD & RAW BAR

Jumbo Shrimp Cocktail
Locally Harvested Oysters
Littleneck Clams on the Half Shell
Colossal Snow Crab Claws
Scottish Smoked Salmon
Shrimp & Scallop Ceviche, Ahi Tuna Cones
Smokehouse Specialty Local Seafood

ENTRÉE SELECTIONS

Ginger-Soy Broiled Salmon DF
Asian Slaw
Lobster Mascarpone Baked Sole
Tarragon Pernod Cream
Cider Glazed Pork Loin
Roasted Baby Carrots, Apple, Fennel & Red Onion
Butternut Sage Ravioli
Calvados Cream, Toasted Pepitas
Anjou Bleu Cheese Stuffed Chicken GF
Roasted Pear & Gorgonzola Stuffed, Brandy Thyme Jus

Accompaniments

Steamed French Green & Yellow Beans
Creamed Turnips, Swiss Chard & Pancetta
Smoked Cheddar & Caramelized Onion Potato Gratin
Traditional Herb Stuffing
Sausage Cornbread Stuffing



**SAYBROOK
POINT**
RESORT & MARINA

TAX & GRATUITY NOT INCLUDED

GF = Gluten Free | V = Vegetarian | DF = Dairy Free | ** Contain Nuts
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

CARVING STATION

Roasted Natural Turkey
Pan Gravy, Traditional Herb Stuffing
Sausage-Sage Cornbread Stuffing
Certified Black Angus Prime Rib GF
Cognac Mushroom Jus, Horseradish Cream
Berkshire Smoked Ham
Whole Grain Honey Dijon Mustard

MASHED POTATO | MAC & CHEESE BAR

Chef Prepared Mashed Potatoes | Macaroni & Cheese
Gourmet Toppings
Wild Mushroom Ragout
Shaved Truffles
Asiago Cheese
Applewood Smoked Bacon
Seafood Newburg
Scallions
Crispy Shallots
Crumbled Goat Cheese

DESSERTS

Cranberry Orange Custard Pie
Pumpkin Pie Tartlets
Apple Spice Cannoli
Pecan Pie Cheesecake
Brownie Cookies
Gingerbread Cupcakes

Cream Puff Station

Vanilla Bean & Chocolate Pâte à Choux Shells

FILLINGS

Maple | Pumpkin | Vanilla Cream

DIPS

Chocolate Ganache | Caramel

TOPPINGS

Sprinkles | Chocolate Chips | Oreos
Graham Crackers | Toasted Coconut

