



HORNBLOWER®
CRUISES & EVENTS

THANKSGIVING BUFFET

Fresh Seasonal Salad

*Hearts of Romaine, Baby Spinach,
Gorgonzola, Candied Pecans, Raspberries,
Orange Sabayon Dressing*

Cantaloupe and Honeydew Salad

*With Red Flame Grapes on
Napa Cabbage Slaw*

Penne Pasta Salad

*With Pesto Shrimp, Red Peppers,
Capers and Black Olives*

Waldorf Salad

*With Granny Smith Apples,
Dried Cranberries and Candied Walnuts*

Chilled Asparagus

*With Lemon Aioli and Roasted Garlic Gloves
with a Balsamic Glaze*

Maple Plank Black Pepper Salmon

*With Balsamic Glaze Fresh Basil
and Roasted Tomato Relish*

Carved Breast of Turkey

With Cranberry-Mandarin Orange Relish

Slow Roasted Prime Sirloin of Beef

With Horseradish Cream

Traditional Herb Stuffing

Creamy Whipped Mashed Potatoes

With Pan Gravy

Cabernet Wild Rice

With Exotic Mushroom Sauté

Molasses and Brown Sugar

Glazed Sweet Potatoes

Baby Carrots

With Fresh Dill Butter

Green Beans

With Toasted Almonds

Assorted Rolls with Butter

Dessert

*Linzer Tortes, Apple Streusel, Chocolate Trilogy,
Pecan Tortes, Pumpkin Tarts, Chocolate Marquise,
Cheese Cake, Carrot Cakes, Freshly Baked Cookies,
Assortment of Premium Petit Fours*