

# Winter at Angus

## DINNER BUFFET EXTRAVAGANZA

FRIDAY, NOVEMBER 24

**Adult \$69, Senior (65+) \$64**  
**Kids (3-12) \$34.50, Kids (0-2) FREE**

**Reservations // [dining@angusglen.com](mailto:dining@angusglen.com)**

### five stations

#### Carvery Station

- **Slow Roasted Butterball Turkey** with Traditional Stuffing, Roasted Chestnuts, Gravy, Cranberry Sauce & Apple Chutney
- **Our Ever-Popular Roasted Angus Beef Prime Rib** with the Classic Sunday Roast Fixings

**Italian Pasta Station** – Two types of Pasta with White, Red and Meat Sauce and Italian Vegetables and Proteins

#### Baked Potato & Sweet Potato

**Station** – Choose from a Variety of Toppings: Scallions, Bacon, Crispy Onions, Sour Cream, Chili Flakes, Chili Con Carne, Chives, Hollandaise, Hot Sauce, Tabasco, and more

### soup & breads

- Roast Butternut Squash Soup
- Basil Tomatoes Soup infused with Angus Glen's Apple Honey
- Assorted Breads

### beverages

- Eggnog,
- Apple & Orange Juice
- Tea and Coffee

### cold

- Chilled Seafood Station with Cocktail Shrimp, New Zealand Mussels, Oysters on a Half Shell
- Smoked Seafood Platter – Mackerel, Trout, and Eel
- Smoked Salmon & Gravlox
- Norwegian Smoked Salmon with Accompaniments
- Smoked Duck Breast with Pear & Ginger Chutney
- Assorted Cheese Board with Nuts and Relishes
- Italian Charcuterie Board with Pickles, Mustards and Olives

### hot

- Braised Beef Short Ribs with Caramelized Shallots, Parsnips and Garlic Cloves
- Pan Seared Atlantic Salmon and Chilean Sea Bass with Garlic Butter Sauce, and Orange Segments
- Roast Cornish Hen on Moroccan Harissa Couscous
- Asian Honey Garlic Pork and Pineapples
- Spanish Seafood Paella
- Michael's Gratin Potato Dauphinoise with a touch of Sweet Potatoes
- Holiday Roasted Fall Vegetables and Chestnuts
- Tempura Fried Crispy Vegetables

### salad

- Cobb Salad
- Chef's Salad
- Niçoise Salad
- Greek Salad
- Heirloom and Roma Tomato Caprese
- Mango Coleslaw with Sweet Potatoes
- Build Your Own Salad Station
- California Salad in Mason Jars

### desserts

- Gingerbread House surrounded with
- English Styled Bread and Pudding with Bourbon Vanilla Sauce and Smucker's Sauces
- Warm Festive Pudding with Crème Anglaise
- Yule Logs and Festive Cakes
- Classic Pecan, Apple & Pumpkin Pie
- Carrot Cake, Florentine Cake and Black Forest
- Assorted Mini Mousse Cups
- Pecan Pie Cheesecake
- Assorted American Mini Pastries
- Belgian Chocolate Fountain with assorted Fruits, Marshmallows, Pretzels and Ginger Cookies