

Winter at Angus

DINNER BUFFET EXTRAVAGANZA

FRIDAY, NOVEMBER 29

Adult \$74, Senior (65+) \$69
Kids (3-12) \$37, Kids (0-2) FREE

Reservations // dining@angusglen.com

five stations

Carvery Station

- **Slow Roasted Butterball Turkey** with Traditional Stuffing, Roasted Chestnuts, Gravy, Cranberry Sauce & Apple Chutney
- **Signature Roasted Angus Beef Prime Rib**, served with all the classic Sunday roast accompaniments.

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

Baked Potato & Butter Corn 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

Chilled Seafood Station

with Cocktail Shrimp, Crab Claw Lollipops, Mussels, Oysters on a Half Shell

beverages

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

salad

- Traditional Waldorf Salad
- Roasted Vegetable Salad
- Quinoa & Edamame in Peach Dressing
- Greek Salad
- Heirloom and Roma Tomato Caprese
- Mango Coleslaw with Sweet Potatoes
- Build Your Own Salad Station

soup & breads

- Chicken Gumbo Soup
- Assorted Breads

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
- Boneless Braised Leg of Lamb with Caper Sauce
- Vegetable Lasagna
- Seafood Bouillabaisse
- Duchess Potatoes
- Holiday Roasted Fall Vegetables and Chestnuts
- Tempura Fried Crispy Vegetables

cold

- 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

desserts

- Gingerbread House
- 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
- Crème Caramel / Mini Crème Brulee
- Pecan Pie Cheesecake
- Assorted Mini Pastries
- Belgian Chocolate Fountain with assorted Fruits, Marshmallows, Pretzels and Ginger Cookies