



**HORNBLOWER®**  
CRUISES & EVENTS

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## THANKSGIVING BUFFET

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Salad of Baby Spinach & Shaft's Blue Cheese  
*Poached Pears & Cranberry Cider Vinaigrette*

Panzanella Salad  
*Toy box Tomatoes, Opal Basil,  
Sea Salt, Olive Oil & Crisp Sourdough Croutons*

Southern California Cobb  
*Herb-Roasted Chicken Breast, Farm Fresh Eggs, Applewood  
Smoked Bacon, Diced Roma Tomatoes, Creamy Avocado &  
Cilantro Dressing*

Brown Sugar Glazed Salmon on Planks  
*With Smoked Onions & Garlic*

Baja Shrimp Cocktail  
*With Spicy Creole Cocktail Sauce & Fresh Citrus*

Maple-Brined Breast of Turkey  
*Sage Crusted & Served with Candied Jalapeño & Cranberry Relish*

Slow Roasted Prime Sirloin of Beef  
*With Creamed Horseradish Sauce*

Green Beans with Toasted Almonds  
*With Fresh Parsley Butter*

Acorn Squash & Heirloom Carrots  
*Glazed with Brown Butter & Molasses with Chives*

Butternut Squash & Granny Smith Apple Bisque  
*With Arugula Pesto*

Herbed Wild Rice  
*Finished with Citrus Zest & Cranberries*

Traditional Herbed Stuffing

Whipped Mashed Potatoes & Pan Gravy

Sweet Roasted Yams with Butter Pecan Crust

Freshly Baked Dinner Rolls with Butter

### DESSERT

*Apple Tarts, Chocolate Triologies,  
Pecan & Linzer Tortes, Pumpkin Pies,  
Premium Petit Fours, Chocolate Marquis Cake*

Due to the seasonality of local fresh ingredients, all menus are subject to change.