

# CURRENT

COASTAL CUISINE

## THANKSGIVING BUFFET

THURSDAY, NOVEMBER 22, 2018

11:00 AM - 4:00 PM

SEATING AVAILABLE 11:00 AM | 12:00 PM | 1:00 PM | 2:00 PM

### Salad and Cold Food Display

#### Market Green Station

Mixed greens, arugula, grape tomatoes, cucumbers,  
Shaved carrots, mushrooms, dried cherries, parmesan,  
Bleu cheese, herb croutons, balsamic vinaigrette,  
Ranch and champagne dressing

#### Harvest Chopped Salad

Honey crisp apples, pumpkin seeds, dried cranberries,  
Crumbled blue cheese, cranberry cider vinaigrette

#### Gulf Shrimp Cocktail

Cocktail sauce, marie rose sauce, lemon

#### Quinoa Salad

Dried fruit, fresh figs, roasted butternut squash,  
Pomegranate sage vinaigrette

#### Antipasto Display

Cured meats, marinated artichokes, olives, peppers,  
fresh grilled vegetables, oven dried tomatoes

#### Artisan Cheese Selection

#### Selection of Artesian Bread

Walnut raisin, ciabatta, pumpernickel rolls, almond and chocolate croissants, muffins, mini bagels, assorted crisps and tapenades

#### Breakfast Station

Applewood smoked bacon  
Chicken and pork sausages  
Brioche French toast station

With caramelized honey crisp apples, candied pecans,  
root beer syrup and maple syrup, fresh berries

### Hot Food Display

#### Butternut Squash Bisque

#### Herb Roasted Root Vegetables

Parsnips, baby carrots, green beans,  
Butternut squash, pearl onions, turnips

#### Yukon Gold Mashed Potatoes

#### Baked Macaroni and Cheese

With parmesan herb breadcrumb crust

#### Traditional Stuffing

Aromatic sage scented

#### Market Salmon

Lemon caper sauce

#### Pasta Station

##### Penne Pasta

Sautéed shrimp, spinach, seasonal mushrooms,  
San Marzano Pomodoro sauce and parmesan cheese

#### Pumpkin Sage Ravioli

Maple cream sauce, baby spinach, and  
Toasted pumpkin seeds

#### The Carving Board

#### Herb Roasted Turkey

Pan gravy and cranberry sauce

#### Maple Glazed Ham

Pineapple chutney, grain mustard

#### Slow Roasted Rib Eye

Creamed horseradish, rosemary jus, onion marmalade

#### Desserts

Warm Bread Pudding with Bourbon Sauce  
Assorted Mini Pastries, Fresh Baked Cookies  
House Baked Apple & Pumpkin Pies  
Assorted Individual Cheesecake

Adults: \$48.00 Children: \$18.00 (3-11 yrs.)  
Alcoholic beverages, tax & gratuity are not included  
18% Service Charge will be added to all checks  
Reservations required please call 949.955.5612

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