

MENU ON BACK

# thanksgiving

AT MVBG

**NOVEMBER  
23, 2023**



**SEATINGS FROM  
11am-3pm**

**\$54.99 plus tax & gratuity 11am-3pm**

Kids 6-12 \$19.99 | 5 and Under Free

*Reserve your table now  
and learn more at*

**[sbhoa2.org/thanksgiving](https://sbhoa2.org/thanksgiving)**

rolls & butter

## *salads:*

tender garden greens | crisp garden vegetables | organic lettuces | black pepper ranch | cranberry shallot lime vinaigrette  
tri-colored carrot & golden raisin salad | shredded carrots | golden raisins  
roasted pecans | chopped frilled endive | creamy basil dressing

## *assorted seafood display:*

poached shrimp, smoked salmon, oysters in half shell w/mignonette  
red onion, capers, cocktail sauce, lemons

## *pasta station:*

charred tomato basil alfredo w/cavatappi  
four cheese mac & cheese  
(bacon, chives, roasted garlic, parmesan cheese, bay shrimp)

## *buffet line:*

green bean almondine  
roasted seasonal herbed vegetables  
citrus sage cranberry wild rice  
whipped garlic & chive brie yukon gold mashed potatoes  
country stuffing  
brown sugar butter yams w/ roasted marshmallows  
pan seared salmon roasted grape tomato chimichurri

## *carving station:*

smoked roasted turkey breast | sage giblet gravy | cranberry sauce  
herb prime rib | roasted garlic rosemary | creamy horseradish sauce  
spiral cut ham | guajillo maple sugar glaze

## *desserts:*

home-made pumpkin, pecan & apple pies  
bourbon bread pudding crème anglaise  
assorted chocolate petit fours

**NO TO-GO BOXES**