

Thanksgiving Buffet

November 27^{th,} 2025 ~ 11am-5pm \$95 Adults \$35 Children 10 & Under

From The Bakery

Cranberry Scones, Apple Turnovers, Assorted Danish, Date Nut Bread, Cinnamon Croissants Whipped Butter, Jackie's Jams

<u>Appetizers</u>

Portobello Potato Salad

Autumn Field Greens

Rainbow Fusilli Pasta Salad

Sesame Crusted Albacore Tuna

Curry Spiced Pumpkin Bisque gf

Artisanal American Cheese Board

Harbor Banks Smoked Salmon

Main Courses

Wild Berry Ricotta Cheese Blintz

The "Waffle" Station ~ Strawberries, Chantilly Cream, Warm Maple Syrup

Eggs Benedict

Buttermilk Biscuits, Chicken Sausage & Gravy

Herb Crusted Local Seabass

Honey Spiced Glazed "Kruse" Ham

Citrus Brined Carolina Tom Turkey

Garlic Peppercorn Angus Prime Rib

Eben-Haezer Egg Ranch and Pasta Station

Pumpkin Gnocchi, Cavatelli, Artichoke Ravioli Black Forest Ham, Chorizo, Crabmeat, Rock Shrimp, Red Peppers, Green Onions Mushrooms, Spinach, Swiss & Cheddar Cheese Marinara, Three Cheese Alfredo, Pine Nut Pesto

<u>Sides</u>

Three Cheese Scalloped Potatoes
Rustic Root Vegetables
Wild Rice
Classic Candied Yams
Artisan Sausage and Smoked Bacon

Children's Station

Baked Chicken Tenders, Mac and Cheese, Baby Corn Dogs, Steamed Broccoli, Carrot and Celery Sticks

Seasonal Fruit Salad, Strawberry Yogurt, Chocolate Brownies

Desserts

Traditional Pumpkin and Pecan Pies w/ Whipped Cream, Three Berry Marmalade Cheesecake, Triple Layer Carrot Cake, Dulce De Leche Cake, Flourless Chocolate Mini Decadence, Kiwi Tartlet, Freshly Baked Cookies

RESERVATIONS 619.224.3577 opentable.com

HUMPHREYS SOCAL DINING & MUSIC