

OX & OCEAN

THANKSGIVING BUFFET

THURSDAY, NOVEMBER 26, 2026

11 AM – 4 PM | LAST SEATING: 3:30 PM

SOUP & BREAD DISPLAY

Butternut Squash Bisque

spiced pepitas | maple crème fraîche

Assorted Rolls

SALADS & COLD STATION

Cheese and Charcuterie Board

Grilled Crudités

Caesar Salad

sourdough croutons | black garlic caesar dressing

Wedge Salad

applewood-smoked bacon | cherry tomatoes
red onion | pt. reyes blue cheese dressing

RAW BAR

Shrimp Cocktail

Snow Crab Claws

Oysters on the Half Shell

cocktail sauce | mignonette | lemons

Smoked Salmon Display

traditional accoutrements

BREAKFAST

Eggs Benedict

Applewood Smoked Bacon

Chicken Apple Sausage

Pork Breakfast Sausage

Berry Blintzes

King's Hawaiian French Toast

nutella | bananas

Assorted Pastries

OMELETS & CHILAQUILES

Eggs Your Way

Chilaquiles

red or green salsa

CARVING STATION

Turkey

cranberry chutney | turkey gravy

Prime Rib

au jus | horseradish cream

ENTREES

Striped Bass Piccata

white wine | capers | brown butter | parsley

Braised Short Ribs

red wine jus

SIDES

Country Style Potatoes

Traditional Sourdough Stuffing

Candied Yams

Honey Glazed Carrots

Maple Bourbon Brussels Sprouts

Green Bean Casserole

DESSERTS

Assorted Pies and Cakes

Mini Cheesecakes

Petits Fours

KIDS BUFFET

Mac & Cheese

Chicken Tenders

Mini Cheeseburger Sliders

Grilled Chicken with Steamed Broccoli

French Fries

PB & J

Rice Krispies

Chocolate Chip Cookies

\$140++ PER ADULT | \$60++ PER CHILD | ++ TAX & SERVICE CHARGE