

THANKSGIVING GRAND BUFFET

Thursday, November 23

Three Seatings - 11:30 a.m., 12 p.m., 12:30 p.m.

Reserve Online TheIRONSMystic.com

Adults: \$76 | Children 5 - 11: \$34

Pricing includes gratuity and sales tax



Hilton

MYSTIC



Charcuterie & Local Cheese

Soppressata, Capicola, Salami, Maple Cheddar, Baked Brie, Moody Blue Smoked Blue Cheese, Gruyere, Cranberry and Onion Marmalade, Oven Roasted Tomatoes, Marinated Olives, Roasted Peppers, Long Stem Artichokes, Pickled Vegetables, Roasted Red Pepper Hummus with Pita Chips, Artisan Breads, Roasted Garlic Olive Oil, Balsamic Vinegar

Local Farmer's Market

Baby Kale, Baby Romaine Spring Mix, Grape Tomatoes, English Cucumbers, Red Onions, Shredded Carrots, Diced Beets, Bell Peppers, Radishes, Chopped Egg, Cremini Mushrooms, House Smoked Bacon, Grilled Chicken Breast, Candied Walnuts, Chickpeas, Dried Cranberries, Garlic Balsamic Vinaigrette, Balsamic Vinaigrette, Avocado Ranch, Creamy Blue Cheese

Soups

Lobster Bisque | Butternut Squash Bisque

Carving Station

Ginger Brined Roasted Whole Turkey, Truffle Gravy
House-made Red Wine Cranberry Sauce
Prime Rib, Cranberry au jus and Horseradish Cream

Hot Station

Herb Roasted Filet of Salmon, Blood Orange Beurre Blanc
Green Bean Casserole, Crispy Onions
Roasted Tri-Color Carrots, Apple Cranberry Stuffing, Ratatouille

Dual Mashed Potato Bar

Sweet and Red Bliss Mashed Potatoes
Scallions, Marshmallows, Cheddar Cheese, Sour Cream,
Candied Pecans, Bacon Bits

Desserts

Pumpkin Pie, Apple Brown Betty, Chocolate Pecan Pie, Miniature Tartlets, Dessert Squares, Assorted Truffles, Petit Fours