

# THANKSGIVING BUFFET DINNER AT VOILÀ!

## ENTRÉE

Rustic Pork Terrine  
Smoked and Cured Salmon  
Blinis and Condiments  
Charcuteries Selection  
Saucisson, Mortadella, Serrano Ham & Chorizo  
Aged European Cheese  
Homemade Bread Station  
*Baguette, Soft Roll, Sourdough, Cornbread, Grissini*  
Pear, Blue Cheese & Walnut Salad  
Roasted Beetroot Salad  
Roasted Butternut Squash  
*with Ricotta, Almonds and Grapes*  
Tuna Roll with Pickled Wasabi  
California Rolls  
Assorted Dips with Pita Bread  
Butter

## SERVED TO YOUR TABLE (ONE SERVING)

Oysters  
Coldwater Prawn Cocktail with Avocado  
Salmon & Tuna Tartare  
*with Mustard and Sour Cream*  
Poached Prawns  
*Seafood Sauce / Lime / Mignonette / Hot Sauce*

## HOT STATION

Boston Clam Chowder  
Turkey Roast  
*Cranberry & Orange Relish, Gravy, Chestnut Stuffing*  
Roasted Sausages wrapped in Bacon  
Honey Glazed Ham  
*Specialty Mustards*  
BBQ Beef Short Ribs  
Beef Wellington  
*with Mushroom Duxelle*  
Crab Rigatoni Aglio-Olio Style  
Salt-Baked Salmon  
*Dill Cream Sauce*  
Roasted Chateau Potatoes  
Butter Glazed Carrots  
Brussel Sprouts and Chestnuts and Bacon  
Roasted Pumpkin  
*with Maple Syrup and Almonds*  
Cornbread and Coleslaw

## THAI COUNTER

Grilled Pork  
*with Thai Herbs and Roasted Rice*  
Salmon "Foo"  
*with Green Mango Salad*  
Yum Woonsen with Seafood  
Lamb Cutlets  
*with Thai Basil and Chili*  
Beef Panaeng Curry  
Tom Yum Seafood  
Steamed Rice

## DESSERTS

Pecan Pie  
New York Cheesecake  
Pumpkin Pie  
Chocolate Mousse  
Apple Tart with Custard  
Berry Trifle  
Seasonal Fruit Selection  
Ice Cream Station (3 types)

*Live Station – Deconstructed Cheesecake, Lemon Espuma, Fresh Berries*

