



OJAI VALLEY INN

2018 THANKSGIVING GRAND BUFFET

SALADS OF THE SEASON

RAINBOW CARROT SALAD WITH CHOPPED PECANS, GOLDEN RAISINS AND SHERRY VINAIGRETTE
GREEN AND WHITE ASPARAGUS SALAD WITH MIMOSA DRESSING
PATES AND TERRINES WITH CUMBERLAND SAUCE AND ASSORTED MUSTARDS
BUTTERNUT SQUASH SALAD WITH SWEET POTATOES, CANDIED WALNUTS, CRANBERRIES AND WHITE BALSAMIC DRESSING
CREATE YOUR OWN SALAD WITH A SELECTION OF GREENS, SEASONAL TOPPINGS, CHEESES AND HOUSE MADE DRESSINGS
LOCAL FIGS SALAD WITH ROCKET, GRAPEFRUIT, DRAKE FAMILY FARMS GOAT CHEESE

CHEESE AND MEZZE

MEZZE PLATTERS OF OLIVES, TABBOULEH AND HUMMUS
BASKETS OF CRACKERS, LAVASH, CROSTINI AND PITA
INTERNATIONAL AND DOMESTIC CHEESE DISPLAY WITH DRIED FRUITS AND NUTS

SEAFOOD AND RAW BAR

ICED DISPLAY OF SHRIMP, CRAB CLAWS AND OYSTERS
COCKTAIL SAUCE, LEMON WEDGES, RED WINE MIGNONETTE AND CRÈME FRAICHE
SMOKED SALMON WITH CHOPPED EGGS, ONIONS, CAPERS AND SLICED TOMATOES
SEASONAL SEAFOOD SALADS

CAVIAR STATION

AMERICAN CAVIAR, SALMON ROE, WASABI CAVIAR, AND TOBIKO WITH TRADITIONAL GARNISHES AND BRIOCHE TOAST

CHEF ATTENDED BLACKENED SHRIMP ACTION STATION

BLACKENED JUMBO SHRIMP WITH GARLIC, LEMON AND PARSLEY OVER THREE CHEESE POLENTA

THE CARVERY

HERB ROASTED TOM TURKEY WITH SAGE GRAVY AND ORANGE-CRANBERRY RELISH
HONEY AND MOLASSES GLAZED HAM WITH PINEAPPLE COMPOTE AND WHOLE GRAIN MUSTARD SAUCE
OVEN ROASTED PRIME RIB WITH NATURAL JUS, HORSERADISH, AND HORSERADISH CREAM

TRADITIONAL THANKSGIVING DISHES

ROASTED BRUSSELS SPROUTS
BUTTER WHIPPED IDAHO MASHED POTATOES
CANDIED YAMS WITH MAPLE GLAZE AND TOASTED MARSHMALLOW
GREEN BEANS IN MUSHROOM VELOUTE WITH ONION CRISPS
TRADITIONAL BREAD AND ESTATE HERB STUFFING

CHEF ATTENDED MACARONI AND CHEESE ACTION STATION

BACON, MUSHROOMS, SCALLIONS, SUN DRIED TOMATOES, ENGLISH PEAS, ASPARAGUS, SPINACH, CARAMELIZED ONIONS
SPICED CHIPOTLE AND PEPPER JACK SAUCE, CLASSIC CHEDDAR SAUCE OR TRUFFLE PARMESAN SAUCE

DESSERT STATION

BOURBON PECAN PRALINE TARTS
DARK CHOCOLATE ENROBED HAZELNUT DOME
CAMPFIRE STYLE S'MORES POT DU CRÈME
MARBLED BERRY MINI CHEESECAKE POPS
GINGERSNAP CRUSTED LEMON MERINGUE TART
WHITE CHOCOLATE CRANBERRY PANNA COTTA
HOLIDAY SHORTBREAD COOKIES
FIG AND MASCARPONE SHORTCAKE SHOOTER
BUTTERNUT SQUASH CRÈME CARAMEL
HOUSE MADE PUMPKIN AND APPLE PIE WITH WHIPPED CREAM

12:00 PM to 7:00 PM | \$130.00 per person | \$50.00 per child 5 - 12 years; children 4 and under are complimentary

Includes Champagne and non-alcoholic beverages; Additional Beverages, Tax and Gratuity are not included; 23% gratuity is added to parties of 6 or more