Thanksgiving Buffet

Thursday November 26th, 2026 | Seatings from 11am – 2:30pm | Lighthouse

Breakfast

Seasonal Fruit & Berries

Overnight Organic Oats, Greek Yogurt Parfait

Freshly Baked Assorted Croissants

Nueske's Thick-Cut Bacon & Chicken Apple Sausage

Crispy Potatoes with Peppers and Onions

Soft Scrambled Eggs

Eggs Made to Order
Selection of Vegetables, Organic Eggs,
Fresh Herbs, Housemade Salsas

Soup & Salads

Butternut Squash Soup
Candied Pepitas

Shaved Brussels Sprouts
Apple, Hazelnuts, Brown Butter Dressing

Lentil & Squash Salad
Curly Kale, Pickled Onions, Golden Raisins,
Toasted Pecans, Confit Garlic, Cherry Dressing

Za'atar Roasted Carrots
Pomegranate Seeds, Labneh Sauce

On the Rocks Seafood Display

Shrimp Cocktail
Crab Claws
Oysters
Tuna Poke
Mignonette, Horseradish Sauce
Drawn Butter, Lemons

The Butcher Block

Domestic and International Cheeses

Assortment of Cured Meats

Vegetable Crudité, Grilled Vegetables, Olives

French Onion Dip, Condiments

Chips, Pita & Crostini, Garlic Herb Focaccia

Carving Station

Traditional Roasted Turkey
Stuffing, Gravy, Cranberry Sauce

Pepper-Crusted Prime Rib
Espelette Béarnaise, Beef Jus, Garlic Mashed Potatoes

Herb & Citrus Salmon
Corn Casserole

Hot Favorites

Three Cheese Mac & Cheese

Green Beans Almondine

Sweet Potato Casserole

Sweet Shop

Warm Apple Crisp Action Station
Vanilla Ice Cream, Whipped Cream, Salted Candied Pecans

Pumpkin Cheesecake GF

Mini Pecan Pie

Cranberry & Orange Verrine GF

Chocolate Moelleux GF

Vanilla Panna Cotta

Mini Carrot Cake

$155++ per adult, $60++ per child | ++ is 20% service charge and 7.75% tax

Includes Complimentary Sparkling Wine & Mimosa Station

Balboa Bay Resort Club