



THANKSGIVING DINNER BUFFET

THURSDAY NOVEMBER 25TH, 2010 4:00 PM – 8:00 PM

ADULTS 34.95 CHILDREN 10 & UNDER 15.95

CHEF'S CARVING STATION

GOLDEN ROASTED THANKSGIVING TURKEY
WITH SAVORY HERB GRAVY & HOUSE MADE CRANBERRY SAUCE

SLOW ROASTED PRIME RIB
WITH AU JUS AND HORSERADISH CREAM

A MOSAIC OF SUCCULENT SEAFOOD

CHILLED PRAWNS WITH LEMON & SPICY HORSERADISH SAUCE

ROASTED SALMON WITH HOISIN BBQ SAUCE

HOT ENTRÉE

PENNE PASTA WITH ROASTED VEGETABLES
AND SUN DRIED TOMATO CREAM SAUCE

HOUSE MADE PUMPKIN RAVIOLI
WITH A LIGHT CURRY CREAM SAUCE

CHICKEN MARSALA
PLUMP CHICKEN BREASTS IN A MARSALA WINE REDUCTION

SIDES

SAVORY GRAVY HOUSE MADE CRANBERRY SAUCE
HERBED DRESSING GARLIC MASHED POTATOES GARNET YAMS

SALADS

GREEK SALAD WITH LEMON MINT VINAIGRETTE
BABY GREENS WITH DRIED CRANBERRIES, TOASTED WALNUTS, CRISP APPLES &
POMEGRANATE VINAIGRETTE
CLASSIC CAESAR WITH PARMESAN CHEESE
TANGY NOODLE SALAD

ASSORTED DOMESTIC & IMPORTED CHEESE BOARD

WITH CRACKERS & FRESH BAGUETTE

HARVEST FRUIT PLATTER

WITH MELONS, GRAPES, PINEAPPLE & STRAWBERRIES

ASSORTED BRICK OVEN BAKED PIZZA

CHEESE PEPPERONI SAUSAGE VEGETARIAN CHICKEN PESTO

DESSERT DISPLAY

TRADITIONAL NY STYLE CHEESECAKE WITH CANDIED CITRUS ZEST
PUMPKIN CHEESECAKE WITH SOUR CHERRY PRESERVES
PECAN PIE ♦ HOUSE MADE CHOCOLATE BROWNIES ♦ TIRAMISU
PUMPKIN PIE WITH FRESH WHIPPED DAIRY CREAM
ASSORTED PETITE FRENCH PASTRIES ♦ WARM APPLE TORTE

FAZ RESTAURANT & CATERING

5121 HOPYARD ROAD, PLEASANTON, CA 94588 925.460.0444