

Oglebay

THANKSGIVING DAY BUFFET

STARTERS

Shrimp Cocktail
Old Bay and Cocktail Sauce

Crab Cake & Fried Tomato Sliders
Tartar Sauce

Charcuterie Station
Assorted Imported and Domestic Cheese, Curated Meats, Salami, Assorted Mustards and Jams

Assorted Breads & Whipped Butter
Pumpernickel, Sourdough, Toasted Baguette, Mini Croissants

CARVING STATION

Top Round of Beef
Au Jus, Horseradish Cream

Brown Sugar-Glazed Ham

Roasted Turkey Breast
Traditional Gravy and Cranberry Sauce

MAIN BUFFET

Caprese Salad

Watergate Salad

Carrot and Raisin Salad

White Fish Portofino
Mushroom, Mussels, Diced Tomatoes, and Dill Cream Sauce

Chicken Pot Pie

Sautéed Kielbasa, Pierogies & Onions

Campanelle
Pesto, Bolognaise, Marinara Sauce

Traditional Bread Stuffing with Sausage

Green Bean Casserole

Sliced Candied Yams

Mashed Yukon Gold Potatoes

Ratatouille

DESSERT

Pastry Chef’s Dessert Table

Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. All our seafood is sourced sustainably.

GFA-Gluten Free Available • G-Gluten Free • V-Vegetarian



Fresh from our garden to your plate, this menu item contains homegrown items harvested from the Grow Lab- Oglebay Park Resort's on-site hydroponics farm.