

The upscale menu items and extra touches are what sets this buffet apart from that of the traditional buffet. In addition to the below selections, you may also choose any entrées or sides from our Traditional Buffet



Distinctive Buffet

Entrées

~Stuffed Turkey Breast

Fresh young turkey breast stuffed with Fiji apple stuffing and topped with homemade chicken gravy

~Pepper Crusted Bistro (carver station only)

Aged choice beef round, rubbed with a blend of spices and oven roasted. Accompanied with horseradish sauce

~Cranberry Cornbread Stuffed Chicken

A Thomas's Signature Original - Chicken breast stuffed with cranberries and cornbread stuffing. Finished off with a light homemade chicken gravy

~Spinach Feta Stuffed Chicken

Chicken breast rolled with fresh baby spinach, crumbled Feta cheese and roasted red pepper. Finished with a creamy parmesan sauce

~Balsamic Chicken

Balsamic marinated chicken breasts, char broiled to sear the flavor then topped with roasted red and green pepper, roasted red pepper and melted Jack cheese

~Portobello Mushroom Pasta

Fresh portobello mushrooms and a blend of spices in our creamy white wine sauce

~Chicken Marsala

Chicken medallions with mushrooms and onion and smothered in a marsala wine sauce

~Roast Pork with Baked Apple Stuffing

Center cut pork stuffed with our own apple raisin corn bread stuffing, roasted and topped with cider gravy

~Three Cheese Tri Colored Tortellini

A colorful combination of tomato, egg and spinach pastas, filled with Romano, Parmesan and Ricotta cheeses and spices. Served in our premium marinara sauce

~Prime Rib of Beef (additional per person charge may apply)

The finest cut of beef around, slow roasted in our own blend of spices and olive oil to a perfect medium. Served with our herbed au jus and fresh horseradish sauce

~Key West Baked Cod

Alaskan Cod brushed with butter and a rich blend of lemon, basil and thyme. Served with fresh cut lemon and our zesty tarter sauce

~Lobster Ravioli

Ultimate flavor for seafood lovers - claw lobster meat, heavy cream, mozzarella and brandy wrapped in a saffron pasta and mixed with our lobster cream sauce

~Tenderloin Burgundy

Choice tenderloin tips oven seared and slow simmered into a rich beef burgundy sauce with a wild mushroom blend and sweet onions - guaranteed to melt in your mouth

~Butternut Squash Ravioli with Apple Cider Cream Sauce

Ravioli stuffed with roasted squash and spices. Served in our own Apple Cider Cream Sauce and topped with candied pecans

~Whole Grain Mustard Tenderloin (additional per person charge may apply)

Prime cut of tenderloin hand rubbed with whole grain mustard and spices then oven roasted Served with mustard cranberry relish

~Tuscan Chicken Ravioli

A robust combination of roasted chicken, onion, artichokes, white wine, capers, garlic and rosemary served in our creamy blush pasta sauce and baked with fresh grated parmesan

~Chicken Cordon Bleu

Chicken breast rolled with honey ham and natural Swiss cheese, dusted in Italian breading, baked to a golden bronze and topped with a light chicken sauce

Sides

Choose **TWO**

Roasted Baby Baker Potatoes

Whole baby potatoes roasted with light oil and spices

Mashed Boursan

Yukon gold potatoes whipped to light and fluffy with herbed boursin cheese, heavy cream and spices. Topped with fresh chives

Sweet Potatoes Praline

Mash potatoes baked with a coconut pecan topping

Thomas's Twice Baked

Piped Idaho russet shells with a blend of chives, sour cream, bacon, butter and cheeses

Italian Breaded Redskins

Roasted redskins with butter, herbs, Italian breading

Butter Sautéed Asparagus

Fresh asparagus tips sautéed with butter and salt or have them steamed

Bahama Blend

Broccoli, red pepper, yellow carrot and Italian beans sautéed in butter or steamed

Prince Edward Blend

Whole green beans, baby carrots and wax beans sautéed in butter or steamed

Key West Blend

Orange and yellow carrots, red pepper and green beans sautéed in butter or steamed

Salads

Choose **One**

Thomas House Salad

Fresh greens with red onion, candied pecans, dried cranberries, cucumbers, grape tomatoes, baked croutons, sunflower seeds and our raspberry vinaigrette.

Classic Caesar

Crisp romaine, fresh shredded parmesan, baked croutons and tossed in our homemade dressing

Mixed Greens Salad

Crisp romaine and iceberg blend with grape tomato, cucumber, baked croutons, red onion, red cabbage and carrots. Served with ranch & Italian

Mixed Spring Greens Salad

Crisp baby spring greens with grape tomato, cucumber, baked croutons, red onion, red cabbage and carrots. Served with ranch & Italian

Pricing & Services

Prices based on 75 person minimum - Call for smaller event quotes
Buffet complimented with assorted fresh baked artesian rolls and butter Disposable Plates, Forks, Knives and Napkins
Full set up including chaffing dishes, linen for buffet tables, utensils and table presentations

Does not include staff for events of less than 100 guests

Staff can be arraigned for additional charges

Below Prices Do Not Reflect 10% Service Charge

China Services Available / See China Services

Luncheon Prices Reflect Smaller Portions

Luncheon

(11:00 am to 4:00 pm)

\$14 pp One Entrée 16 pp Two Entrées 18 pp Three Entrees

Dinner

\$15 pp One Entrée 17 pp Two Entrées 19 pp Three Entrées

