



Thanksgiving

BUFFET MENU

THURSDAY NOVEMBER 27, 2025

Serving from 11:00AM to 4:00 PM

M
MARRIOTT
RALEIGH
CRABTREE VALLEY

BRAISE
CONTEMPORARY SOUTHERN

SALADS

Organic baby greens, heirloom rainbow tomatoes, English cucumbers, tri-color carrot threads, shredded cheddar cheese, olive oil croutons, broccoli florets, toasted almonds, shaved red onion, assorted house made dressings

Marinated tomato and mozzarella salad, basil leaf, balsamic vinegar

Root vegetable salad, carrots, parsnips, beets, fresh thyme, olive oil, sherry vinegar, goat cheese

Shaved brussels sprouts salad, pumpkin seed, dried cherries, pickled onion, cider vinaigrette

Pimiento cheese and red potato salad, pork rind crumble

SOUPS

*Roasted corn and crab chowder
Butternut squash bisque*

ACCOMPANIMENTS

*Sweet potato souffle, cinnamon roll granola topping
Roasted garlic whipped Yukon potatoes
Traditional cornbread dressing
Smoked cheddar mac and cheese
Goat cheese ravioli, sauteed spinach, roasted tomatoes, lemon caper cream
Focaccia and herb stuffing
Grilled spaghetti squash, brown butter, pecorino, sage
Sauteed baby green beans, garlic, wild mushrooms
Roasted asparagus with lemon and thyme
Shallot and Dijon rubbed salmon, tarragon cream*

DISPLAYS

Deviled egg selection of bacon and chive and horseradish smoked salmon

Chilled roasted and grilled crudité of vegetables, cauliflower, asparagus, portabella, peppers, artichoke, eggplant, zucchini, avocado hummus, whipped feta dip

Regional cheese display - locally crafted cheeses with artisan crackers, assorted chutneys, mustards, honeycomb

Fresh sliced seasonal fruits and berries, vanilla yogurt dip

CARVING STATION

*Sage and brown sugar brined tom turkey, cranberry chutney, pan gravy
Baron of beef, horseradish cream, au jus
Hard cider smoked ham, honey Dijon glaze*

SWEETS

*Apple cinnamon cobbler
Sweet potato pie
Caramel pecan bars
Pumpkin cheesecake with caramel syrup
Assorted cakes and miniature desserts*

Pricing & Reservations

\$65 per Adult \$30 per Child

Reservations from 11:00 AM- 3:00 PM

*Reserve your seats on **OpenTable***

Credit Card Guarantee required at the time of booking

For Reservations, call (919) 788.1838

Or Book Online:

