

Sheraton Grand Sacramento Hotel
invites you to join us in the Grand Nave Ballroom
for

Thanksgiving Day Grand Buffet

Thursday, November 26th, 2009

Garde Manger

artisan cheese display, antipasto, Smoked chicken salad,
sun-dried tomato pesto pasta salad, marinated mushroom with roast garlic and shallots,
roast vegetables, local field greens and Caesar salad
fresh seasonal melons, pineapple & berries, and other fall selections

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Seafood station

snow crab claws, rock shrimp cocktail,
chilled poached shrimp and oysters on the ½ shell

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Hand-crafted

sushi, sashimi, nigiri and onigiri
ahi tuna roll, spicy tuna roll, california roll, baja roll, vegetarian roll
sushi-grade ahi tuna, hamachi, salmon, shrimp
And rice bowls with fresh fish and accompaniments

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Carving station

sage brushed whole tom turkeys,
traditional apple chestnut stuffing, cranberry cornbread stuffing
slow roasted prime rib of beef and brown sugar caramelized bone-in ham

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Entrée Station

horseradish crusted salmon with pinot noir cream,
chicken filled with spinach, brie, roast red pepper and basil
portabella mushroom ravioli with blue cheese sauce and toasted pine nuts
our ignature roasted yams, garlicky mashed potatoes

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Delectable dessert display

pumpkin pie, crème brulee, chocolate mousse, pecan pie, lemon curd tartlets, artisan cakes,
pastries and chocolate dipped strawberries

For reservations, please call 916-341-3638
or follow this link:

<http://www.opentable.com/single.aspx?rid=20293&restref=20293>