Mattie's
AT
GREEN
PASTURES

Thanksgiving Day Buffet, 2026

valet parking only | $12 per car

Adults $155 | Children (ages six–twelve) $55 | Children five and under dine complimentary
prices are per person and exclusive of beverages, taxes, and a 20% service fee

RAW BAR

Poached Gulf Shrimp (nf, gf, df)
Crab Claws with classic accompaniments (nf, gf, df)
West and East Coast Oysters on the half shell (nf, gf, df)
Crab Salad with lemon-tarragon aioli (nf, gf, df)

COLD APPETIZERS

Deviled Eggs with American caviar (nf, gf, df)
Grilled Vegetable Antipasto (v, nf, gf, df)
Sour Cream and Onion Dip with house potato chips (nf, gf)
Cucumber Chive Tea Sandwiches (nf)
Pimento Cheese Sandwiches (nf)
Creamy Pumpkin Hummus with crudité (v, nf, gf, df)
Charcuterie and Cheese
Seasonal Fruit Salad (v, nf, gf, df)
Smoked Salmon Display with mini bagels and traditional garnishes

HOT APPETIZERS

Bacon-Wrapped Quail with tamarind-bbq sauce (nf, gf, df)
Chicken and Waffle Bites with spicy honey butter (nf)
Potato Croquettes with smoked marinara (nf)
Baked Brie Tartlet with raspberry preserves (nf)

SOUP AND SALADS

Butternut Squash Soup coconut cream, toasted pumpkin seeds (v, nf, gf, df)
Caesar Salad with gem lettuce, shaved grana Padano, garlic croutons, crispy parmesan, classic dressing
Baby Iceberg Wedge with apples, bleu cheese, pickled red onions, creamy herb dressing (nf, gf)
Roasted Beets with citrus, arugula, spiced pecans, goat cheese crumbles, tarragon, lemon-lavender vinaigrette (gf)
Fall Harvest Salad with roasted delicata squash, quinoa, baby spinach, shaved fennel, dried cranberries, shallot vinaigrette (v, nf, gf, df)

ENTREÉS AND SIDES

Eggs Benedict on Mattie's biscuit with smoked ham (nf)
Seared Scottish Salmon with red pepper coulis (nf, gf, df)
Honey Glazed Ham with bourbon cider jus (nf, gf, df)
Whipped Gouda Potatoes with brown butter and chives (nf, gf)

Crispy Brussels Sprouts broken olive vinaigrette, crispy prosciutto (nf, gf, df)
Maple-Brown Sugar Roasted Yams and Carrots with marshmallows and toasted pecans (gf)
Classic Green Bean Casserole with crispy shallots (nf, gf)
Mattie's Traditional Stuffing (nf, gf)
Parker House Rolls with whipped butter
Jalapeño Corn Bread

CARVING STATION

Porfi's Prime Rib with horseradish crème, whole grain mustard, au jus (nf, gf)
Rosemary–Cider Brined Turkey Breast with turkey gravy and cranberry relish (nf, gf, df)

CHILDREN'S TABLE

Mac and Cheese (nf)
Chicken Tenders (nf, df)
Pigs-in-a-Blanket (nf)
Turkey Pot Pie (nf)
Broccoli Rice (v, nf, gf, df)

DESSERTS
all selections are vegetarian

Assortment of seasonal pies
Cheesecake with salted caramel
Pot de crème (gf)
Banana pudding
Oatmeal cream pies
Pecan bars (gf)
Chai snickerdoodles
Ginger molasses cookies
Pumpkin bread (v)
Maple walnut bread pudding
Brown butter spice cake
Lemon olive oil cake (v)
Mocha cream puffs
Cranberry bliss bars
Chocolate Fountain with seasonal Confections and fresh fruit (gf)

Allergen Guide

v = vegan | nf = nut-free | df = dairy-free | gf = gluten-free

Menu items are subject to change.