maia

Thanksgiving Day Buffet

Thursday, November 26, 2026 | 3 pm – 9 pm
$120++ Adults | $35++ Children under 12

ARTISAN BREAD DISPLAY

Pesto & Garlic Swirl, Brioche, Potato, Sour Cream & Chives, Ciabattni, Corn Bread, Olive Oil Schiacciata, Rye Pave, Multigrain Cranberry Rolls, Italian Sausage & Herb Focaccia, Sfincione-Tomato & Cheese, Sun-Dried Tomato Parmesan Pinwheels, Parker Rolls

CRAFTED SOUP

Butternut Squash Bisque | Cinnamon Maple Crème Fraîche

SALAD STATION

Build Your Own | Mixed Artisan Greens, Arugula, Romaine, Cherry Tomatoes, Carrots, Cucumbers, Dried Tart Cherries, Bacon, Croutons, Cheddar, Parmesan, Goat Cheese, Balsamic Vinaigrette, Caesar Dressing, Ranch Dressing

Roasted Delicata Squash Salad | Baby Kale, Whipped Ricotta, Toasted Hazelnuts, Pomegranate, Brown Butter, Apple Cider Vinaigrette

Charred Broccolini Salad | Farro, Dried Cherries, Marcona Almonds, Aged Pecorino, Lemon, Chili Oil

Autumn Tortellini Salad | Butternut Squash Tortellini, Sage Brown Butter, Crispy Prosciutto, Roasted Cipollini, Spinach, Parmesan

SMOKED SALMON & RAW BAR

Old Bay Poached Shrimp, Marinated Steamed Clams, Oysters on the Half Shell, Snow Crab Cocktail Claws

Accompaniments | Clarified Butter, Bloody Mary Cocktail Sauce, Pink Peppercorn Mignonette, Marie Rose Sauce

Pastrami Smoked Salmon | Fried Capers, Hard-Boiled Eggs, Pickled Shallots, Salmon Roe, Whipped Ranch Cream Cheese, Smoked Whitefish Dip, Bagels

Florida Ceviche | Octopus, Scallop, Red Snapper, Jalapeño, Red Onions, Lemon, Lime, Sour Orange, Plantain Chips

CHARCUTERIE & CHEESE DISPLAY

Prosciutto, Bresaola, Soppressata, Finnocchiona, Point Reyes Blue Cheese, Spanish Manchego, Tillamook Cheddar, Mixed Olives, Cornichons, Goat Cheese Stuffed Peppadew Peppers, Quince Paste, Marcona Almonds

HAND CARVED ACTION STATION

Herb Roasted Whole Turkey | Pan Jus, Cranberry Orange Relish

Bourbon Glazed Smoked Ham | Pineapple Chutney, House Mustard, Potato Rolls

SEAFOOD ACTION STATION

Seared Diver Scallops | Sweet Corn Purée, Bacon Lardons, Brown Butter

Grilled Gulf Prawns | Garlic Mojo, Charred Lemon, Pickled Fresno

Jumbo Lump Crab Cakes | Celery Root Slaw, Old Bay Aioli, Lemon

MAINS

Cider Brined Pork Loin | Roasted Apples, Mustard Jus, Caraway

Braised Lamb Shoulder | Mint Chimichurri

Seared Florida Grouper | Butternut Squash Purée, Wild Mushrooms, Sage Brown Butter

Roasted Autumn Vegetables | Carrots, Parsnip, Delicata Squash, Cipollini, Thyme, Maple Glaze

Redskin Mashed Potatoes | Crème Fraîche, Green Onions

Traditional Stuffing | Celery, Carrots, Cranberries, Onions

DESSERTS

Ice Cream Station | Cookies & Cream, Vanilla & Strawberry Gelato, Caramel, Chocolate & Strawberry Syrup, Oreo Crumbles, Rainbow Sprinkles, Chocolate Vermicelli, Chocolate Pearls

Individuals | Brownie Pecan Cake, Caramelized Baby Apple Tart Tatin, Honey Sponge Cake, Chocolate Hazelnut Cups, Cranberry Swirl Cheesecake, Poached Pear & Hazelnut Tart

Glasses | Pumpkin Crémeux, Ginger & Dulcey Tiramisu, Vanilla and Cranberry Panna Cotta, Pecan Milk Chocolate Pot de Crème

Large Cakes | Dulcey Chocolate Pecan, Pumpkin Chocolate Marble Cake, Fruit of the Forest Cake

Pies Galore | Southern Pecan, JW Classic Pumpkin, Spiced Apple, Blueberry

KID'S CORNER

Mixed Fruit Salad, Mini Corn Dogs, Waffle Fries, Fried Chicken Sliders, Mac & Cheese, Peanut Butter & Jelly Uncrustables

KID'S DESSERTS

Assorted Gourmet Cookies, Pumpkin Swirl Bundt Cake, Blondie Bites, Candy Corn Rice Crispy Squares, Chocolate Pumpkin Cupcakes, Chocolate Mousse Drumsticks

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Reservations & Walk-ins Welcome

Exclusive to Registered Overnight Guests & Golf Members Only

Operations Charges: For parties of 6 or more, a 20% Staff Service Charge will be added to your check and distributed entirely to the employee(s) providing the service. All prices and Staff Service Charges are subject to applicable taxes.

For groups of eight or more, a credit card is required. Cancellations are subject to a 50% charge of the full bill.

Full Bar is Available | Dress Code: Business Casual

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