



UNIVERSAL ORLANDO™



**TRATTORIA DEL PORTO™
THANKSGIVING DAY BUFFET**

Thursday, Nov. 23, 2017 • 11am - 6pm

RESERVATIONS & INFORMATION

OpenTable.com • 407.503.DINE (3463)

Chilled Seafood Display

Jumbo Shrimp Skewer, Spicy Tuna Tartare,
Marinated Mussels and Oysters

Jumbo Lump Crab Fritter

Cocktail Sauce, Cognac Sauce, Mignonette Sauce
and Lemon

Italian Antipasto and Artisan Cheeses

Cured and Smoked Italian Meats to include:
Salame Felino, Coppa Beretta, Rosetta Dry Sausage,
Sopressata, Truffle Salame, Apple and Pear Compote
and Stone Ground Mustard

Selection of Imported and Domestic Cheeses served
with Crackers and selection of Homemade Breads

Dried Fruits, Nuts and Assorted Fruit Paste

House Smoked Salmon with Traditional Garnitures

Tropical Fruit Display

Salads

Classic Waldorf Salad

Roasted Beetroot with Fresh Herb, Citrus Drizzled

Truffle Roasted Pumpkin and Couscous Salad

Sweet Potato and Smoked Trout Salad,
Olive Oil and Flat Leaf Parsley

Blackened Shrimp and Sweet Potato with
Toasted Cumin Seed Dressing

Mediterranean Shredded Chicken Salad with Chili
Lime Vinaigrette

Roasted Vegetable Quinoa with Cranberry Dressing

Tossed Salad

Mixed Baby Greens with Mandarin Orange Segments

Cucumber, Shaved Fennel and Tomato

Cherry and Champagne Vinaigrette

Romaine Lettuce with Caesar Dressing

Parmesan, Croutons and White Anchovies

Individual Appetizers

Leek Quiche with Candied Smoked Bacon Crisp

Bocconcini with Vine-ripened Grape Tomatoes

Omelet and Risotto Station

Create-Your-Own Omelet Station

Risotto Station with Assorted Toppings

Soup Station

Blend of Fall Squash and Hearty Herbs
with Infused Oil, Toasted Candied Walnuts

Pasta Station

Create-Your-Own Pasta with the Chef's Fresh
Selection of Vegetables, Shrimp and Chicken, Penne
or Fettuccini Pasta and Marinara, Alfredo or Pesto
Sauces

Presented in Chafers

Braised Lamb with Onions, Carrots and Celery

Gremolata Herbs in Oil, Roasted Garlic Cloves

Slow-cooked Beef Short Rib Tajine Style,
Roasted Purple Potato

Seared Stone Bass, Brussels Sprouts,
Mustard Lemon Sauce

Bay Shrimp Orecchiette Pasta
with Avocado Cream, Red Pepper Flakes

Pan-grilled Sea Scallops, Caramelized Fennel,
Charred Tomato, Citrus Gremolata

Confit Baby Carrot with Cardamom,
Orange and Bay Leaves

Crispy Chicken, Roasted Butternut Squash,
Scallion Garlic Remoulade

Medley of Baby Root Vegetables

Carving Station and Chef Station

Roast Turkey with Wild Mushroom and
Thyme Stuffing, Pan Gravy and Cranberry Sauce

Baked Ham Glazed with Golden Pineapple and
Dark Rum Warm Spice-infused Sweet Potatoes

Garlic Crusted Rib Roast of Beef,
Creamed Horseradish, Natural Jus,
Buttermilk Mashed Potatoes

Char Siu Style Roasted Pork Loin,
Kimchi Cabbage, Hoisin Glaze

Desserts

Pecan Bourbon Pie with Whipped Cream

Peanut Butter Cheesecake with Strawberry Compote

Pumpkin Pie with Ganache

Gingerbread Milk Chocolate Mousse Cake

Chocolate Flour-less Cake with Sour Cherries

Caramel Flan

Cranberry Almond Cake with Crème Anglaise

Pumpkin Panna Cotta with Caramelized Hazelnuts

Orange Grand Marnier Tarts

Pistachio Crème Brûlée

Holiday Cookies

Dessert Action Station

Apple Strudel with Warm Caramel Sauce and
Vanilla Ice Cream

Children's Buffet

Peanut Butter and Jelly Sandwiches

Broccoli and Carrots

Macaroni and Cheese

Chicken Fingers

Spaghetti and Meatballs

Jell-O

Cookies

Brownies

**LOEWS PORTOFINO BAY HOTEL
AT UNIVERSAL ORLANDO™**

5601 Universal Boulevard
Orlando, Florida 32819

Dates, times, entertainment, benefits and menu subject to change without notice.
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