BOLERO

AT EUROPA VILLAGE

Thanksgiving Feast Buffet

THURSDAY, NOVEMBER 26TH, 2026

- CARVERY -

Roasted Turkey
rosemary & thyme, house gravy

Prime Rib
garlic & sage crusted, red wine reduction

- CLASSICS -

Cornbread Stuffing
chestnuts, roasted apple, herbs, sage & caramelized onions

Short Ribs
cranberry & red wine braised beef

Mashed Potatoes
truffle oil infused, Manchego cheese

Grilled Salmon
wild Atlantic fillet, creamy lemon Cava sauce

Haricot Verts
mushroom cream sauce, crispy shallots

Mushroom Risotto
truffle infused creamy rice

Sweet Potato
toasted marshmallow casserole

Roasted Pork
pineapple glazed tenderloin, apple chutney

Cream Corn
garlic cream sauce & Parmesan

- KIDDOS -

Chicken Tenders
honey mustard, ketchup

Mac & Cheese
elbow pasta, cheddar cheese sauce

Sweet Potato Tots
ranch dressing

Fruit Salad
oranges, pineapple, green apple, red grapes, coconut pineapple dressing

- GARDEN -

Harvest Salad
roasted beets, candied pecans, arugula, goat cheese, pomegranate vinaigrette

Autumn Salad
Spanish blue cheese, candied walnuts, pears, field greens, balsamic vinaigrette

Butternut Squash Soup
crispy sage croutons

- LAND -

Charcuterie
Spanish, French & Italian artisan meats & cheeses, fruit & berries, honeycomb, marcona almonds

Empanadas
chicken & poblano, hatch pepper aioli

- SEA -

Shrimp
old bay & lemon poached, cocktail sauce

Scallop Ceviche
cucumber, passionfruit, onion, cilantro

Green Lip Mussels
New Zealand, on the half shell, lemon

Ahi Tuna
paprika aioli

- SWEETS -

Pumpkin Cheesecake
candied pecans, caramel sauce

Apple Crumble Pie
butterscotch sauce

Citrus Fruit Salad
pear, red apple, orange, pomegranate, citrus honey dressing

Chocolate Tart
ganache, buttery crust, sea salt

Pecan Tartlets
bourbon whipped cream

Sweet Potato Empanadas
marshmallows, whip cream, butterscotch

For reservations, call 951.414.3802
Reservations 11 am - 3 pm | Buffet 11 am - 5 pm

Adults $89 | Children ages 5-12: $39 | Children 4 & under are complimentary