

Thanksgiving Brunch Buffet

M E N U

TO START

Charcuterie Platter

Chef's Selection of Cured Meats | Marinated Vegetables | Cornichons

Shrimp Ceviche

House-Made Corn Tortilla Chips | Fresh Lime

Baked Brie en Croute

Dried Fruit | Nuts | Crackers

Seasonal Sliced Fruit

SALADS

Fall Classic Salad

Local Baby Greens | Hot House Cucumber | Sun Dried Cranberries | Candied Pecans | Local Chevre Goat Cheese | Balsamic Vinaigrette

Brussel and Butternut Squash Salad

Candied Bacon | Roasted Marcona Almonds | Maple Syrup

CARVING & ACTION STATIONS

Carving Station

Slow-Roasted Turkey Breast | Herb Turkey Gravy
House Rubbed Prime Rib | Horseradish | Creamy Horseradish | Au Jus

Cooked to Order Omelet Station

Chopped Bacon | Diced Ham | Cheddar Jack | Swiss | Tomato | Onion | Spinach | Mushrooms | Jalapenos | Bell Peppers

THANKSGIVING MAINS

Turkey

Oven Roasted | Sliced Dark Meat

Green Bean Casserole

Haricot Verts | Creamy Mushroom Bechamel | Crispy Onions

Vegetable Ratatouille Wellington

Pomodoro Sauce | Fresh Herbs

Sausage Herb Stuffing

Celery | Onions

Sweet Candied Yams

Toasted Pecans | Marshmallows

Atlantic Salmon

Kalamata Olives | Sun Dried Tomato | Marinated Artichoke Hearts | Chablis Wine Veloute

Seasonal Vegetables

Yukon Gold Mashed Potatoes

House-Made Cranberry Sauce

BREAKFAST

Apple Wood Smoked Bacon | Breakfast Sausage | Scrambled Eggs | Potatoes O'Brien

CHILDREN'S

Chicken Bites | Macaroni and Cheese | Mini Corn Dogs | Waffles

PASTRY

Chef's selection of Holiday Petit Fours and Breakfast Pastries
Apple Pie | Pumpkin Pie | Pecan Pie
Assorted Cookies and Bars

*Executive Chef: Daniel Sargent
Sous Chef: Bryan Kashak*