

THANKSGIVING DAY BRUNCH

- 2019 -

10:00 AM - 3:00 PM

\$52.00* ADULTS | \$22.00* CHILDREN (5-12) | *Plus tax & gratuity

Children 4 & under complimentary



SEASONAL FRESH FRUIT

CANTALOUPE, HONEYDEW,
WATERMELON, HAWAIIAN PINEAPPLE,
ORANGE & KIWI SLICES

Individually plated and garnished with fresh berries

SALADS

MIXED GREENS SALAD

With all accompaniments

HEARTS OF ROMAINE SALAD

With Caesar dressing and roasted garlic croutons

BUFFALO MOZZARELLA SALAD

Drizzled with aged balsamic reduction

PICKLED BEET SALAD

MIX SEAFOOD SALAD

KALE, RAINBOW QUINOA, YELLOW LENTIL SALAD

TRICOLOR CHEESE TORTELLINI SALAD

VEGETABLE CRUDITÉ SALAD

EGGS & OMELET STATION

Your choice of eggs, egg whites or egg beaters

TOPPINGS INCLUDE:

Sautéed mushrooms, concase tomatoes, scallions, smoked ham, applewood smoked bacon, spinach, hatch green chiles, sharp cheddar and Swiss cheese

WAFFLE STATION

WAFFLES MADE TO ORDER

Traditional Belgium waffles served with fresh berries, berry compote, chocolate sauce, maple syrup, powdered sugar, Chantilly cream

STREETS of PARIS

CRÊPE BAR

FRESH CRÊPES MADE TO ORDER

With assorted fresh berries, fresh sliced bananas, sliced roasted apples, Chantilly cream, chocolate syrup, hazelnut sauce, Crème Brûlée sauce

ARTISAN CHEESE DISPLAY

DOMESTIC & IMPORTED CHEESES & CHARCUTERIE

French breads, fruit jam, Italian meats, marinated artichokes, cured olives, pickled asparagus, green beans

HOT BUFFET STATION

STRIPS OF APPLEWOOD SMOKED BACON
& COUNTRY SAUSAGE LINKS

EGGS BENEDICT

GRILLED SALMON

BUTTERNUT SQUASH RAVIOLI

SLICED TURKEY BREAST

CONFIT SHALLOT MASHED POTATOES

BROWN SUGAR GLAZED YAMS

GLAZED CARROTS & GREEN BEANS

BRUSSELS SPROUTS & ROASTED VEGETABLES

CHEF'S CARVING STATIONS

HERB CRUSTED PRIME RIB

Horseradish sour cream, natural beef jus

BUTTER ROASTED TURKEY

Pan gravy, cranberry sauce

COLD SEAFOOD & CRAB LEGS STATION

CHILLED JUMBO GULF SHRIMP

Served with cocktail sauce and lemon wedges

SMOKED SALMON DISPLAY

Traditional garnishes, dark and miniature bagels with cream cheese rosettes

AHI TUNA TARTAR

Served rare and garnished with pickled vegetables and drizzled with Ponzu sauce

ALASKAN CRAB LEGS

Served with clarified butter, cocktail sauce and lemon wedges

FRESH SHUCKED OYSTERS

Mignonette sauce

children's buffet

CHICKEN FINGERS

MAC & CHEESE

CORKSCREW PASTA

With Marinara sauce

STEAMED BROCCOLI & CARROTS

PEPPERONI PIZZA & CHEESE PIZZA

DESSERT & PASTRY STATION

Our pastry chef Vanessa and her team have prepared a vast selection of seasonal cakes, pies, tortes, breakfast pastries, mini muffins, cookies, strudels, French pastries, petite fours, holiday-inspired sweets, and our traditional Little America bread pudding with rum sauce