

THANKSGIVING DAY BRUNCH

- 2021 -

10:00 AM - 3:00 PM

\$65.00* ADULTS | \$28.00* CHILDREN | *Plus tax & gratuity



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

ROASTED KABOCHA & BEETS

Local olive oil, toasted walnuts, maple vinaigrette

SHAVED BRUSSELS

Bacon lardons, smith apples, black pepper pecorino cheese,
tuxedo sesame seeds, lemon vinaigrette

SHRIMP SALAD

CHICKEN WALDORF SALAD

Chicken, walnuts, cranberries and vegetables

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, asparagus, lump
crab meat, 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

TRADITIONAL EGGS BENEDICT

GRILLED SALMON

RASPBERRY & CHOCOLATE CHEESE BLINTZ

SLOW ROASTED TURKEY BREAST

WHIPPED POTATOES

TRADITIONAL STUFFING

GLAZED CARROTS

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