



Thanksgiving Brunch 2016

Adults (age 13 – 55) - \$39.95

Seniors (55+) - \$35.95

Children (5-12) - \$15.95

Infants (0-4) – complimentary

Salad Station

Roast tri-color beets + goat milk cheese + arugula

Green salad with assorted toppings

Caesar + shaved parmesan + house made croutons

Super greens + cous cous + apple cider vinaigrette

Displays

Jumbo shrimp cocktail

Crab claws

Oyster on a half shell

Horseradish + cocktail sauce + drawn butter + lemon wedges

Artisan cheese display + berries + crackers + toast points

Charcuterie display + house made pickled vegetables + whole grain mustard + terrines

Smoked salmon + capers + tomatoes + onion + cream cheese + egg + mini bagels

Sliced fresh fruit display + pineapple + honeydew + cantaloupe + strawberries + grapes

Artisan bread display + honey butter + chive butter + tabasco butter + apple butter

Assortment of fresh pastries + danish + croissants + scones + muffins + pumpkin danish

Hot Food

Butternut squash soup

Made to order omelet station with assorted toppings

Sage crusted turkey breast + giblet gravy + house made cranberry sauce

Prime rib + horseradish cream sauce + port jus

Honey molasses baked spiral ham + pineapple marmalade

Cage-free scrambled eggs

Pecan wood smoked bacon

Cranberry chicken sausage

Pumpkin crepes + cream cheese icing

Sweet potato casserole

Cornbread stuffing

Brie whipped potatoes

Farm fresh green bean casserole

Vermont maple cured arctic char + spiced pumpkin seed

Dessert

Pumpkin pie

Dutch apple pie

Pecan pie

Assorted Cakes

Chocolate mousse cup

Cheesecakes

Cupcakes

Petit fours

Carrot cake

Flourless chocolate torte

Assorted shooters



Kids Buffet

Chicken fingers

Tater Tots

Macaroni and cheese

Breakfast pizza

Blueberry pancakes

Green beans