



THANKSGIVING DAY BRUNCH

MENU

Slow Roasted Turkey

Pan Gravy, Caramelized Pearl Onions

Hericot Vert, Red Skin Garlic
Mashed Potato

Traditional Stuffing, Honey Roasted Ham,
Candied Yams

Seasonal Crudité, Assorted Domestic
Cheese, Charcuterie Displays

Mixed Greens Salad

Balsamic, Ranch, Blue Cheese, Rolls
and Butter

Marinated Mediterranean Olives,
Cranberry Sauce, Deviled Eggs

Chilled Seafood Bar

Shrimp Cocktail, Crab Legs, Lemons,
Mignonette, Horseradish, Good Vinegar,
Crackers, Cocktail

Lox, Capers, Eggs, Red Onion, Tomatoes,
Gluten Free Crackers, Champagne
Vinaigrette, Crème Fraiche, Lemon

Kids Table

Chicken Tenders, Tater Tots, Mac
and Cheese

Slow Roasted Turkey and Ribeye Carving Station

Au Jus, Horseradish Cream,
Sautéed Mushrooms

Seasonal Dessert Selection

Seasonal Tarts

Apple Cobbler

Brownie

Assorted Cookies