



Thanksgiving Brunch 2018

*California Field Greens with our Signature Dressings
Traditional Caesar Salad
Chefs Selection of Four Composed Salads*

*Raw Vegetable Crudités with Herbed Crème Dip
Chefs Antipasti Display
European Charcuterie Platter*

*Import & Domestic Cheese Board with Crackers
Fresh Sliced Seasonal Fruit & Berries
Selection of Smoked and Cured Fish
Shellfish Display featuring Crab Legs, Poached Shrimp, and Shellfish*

*Carved Prime Rib of Beef Pan Au Jus
Herb Roast Turkey (GF)
Pan Gravy and Apple Cranberry Stuffing
Cranberry Maple Crème Salmon (GF)
Cheese Ravioli with Butternut Squash Crème (V)
Whipped Potato and Roast Vegetables*

*Chef's Design Your Own Omelette Station
Traditional Eggs Benedict & Smoked Salmon Eggs Benedict, Sauce Hollandaise
Cheddar Scrambled Eggs & Miniature Hash brown Pattie
Strip Bacon, Traditional Pork Sausages and Ham
Buttermilk Pancakes and Cinnamon Sugar Waffles*

*Bakers Selection of Sweet and Savory Breakfast Pastries
Our Pastry Chefs Assortment of Homemade Cakes, Flans, Mousses, Custards, Pies, Warm Bread Pudding
Tartlets, Individual & Celiac Friendly Desserts*

*Fresh Fruit Juices
100% Arabica Regular & Decaffeinated Coffee and Herbal Tea*