



THANKSGIVING

*Brunch will be served from 11:00am-1:00pm

STARTERS

Fresh Fruit Display

Fresh Fall Salad

*Bouquet of Mixed Greens with Tomato, Cucumber, Carrots
with a Herb Vinaigrette*

Super Food Slaw

*Brussel Sprouts, Kale, Red Cabbage, Cranberries and Carrots
Tossed with a Apple Cider Vinaigrette*

*Cucumber and Dried Cherry Salad with Feta Cheese
with Balsamic Vinaigrette or Ranch Dressing*

Shrimp Cocktail Display

House Made Zesty Cocktail Sauce

Assorted Breakfast Breads

Lemon Poppy Seed, Cinnamon, Marble and Banana

THE MAIN EVENT

Omelet Station with Condiments

Pancakes with Warmed Syrup

Slow Roasted Turkey Breast with Pan Sage Gravy and Cornbread Dressing

Carved Oven-Baked Ham with Cherry Maple Glaze

Carved Prime Strip-loin of Beef with Au Jus

Baked Salmon with Tomato-Caper Jus

ACCOMPANIMENTS

Smoked House Crispy Bacon and Pork Sausage Patties

Sweet Potato Casserole, Green Beans

Yeast Rolls with Butter

CHEF'S FEATURED DESSERTS

Bourbon Pecan Pie, Pumpkin Cheesecake, Chocolate Cake,
Assorted Cupcakes and Gluten Free Nutella Chocolate Cake

