THANKSGIVING

Brunch 2023

BREAKFAST SPECIALTIES

Omelets and Eggs Made-to-Order Eggs Florentine

Apple Chicken Sausage and Applewood Smoked Bacon
Blueberry and Lemon Poppyseed Muffins
Kielbasa Smoked Sausage with Eggs and Roasted Potatoes
Pastries

Yogurt Parfaits Seasonal Agua Fresca

PASTA BAR

Penne Pasta, Bowtie Pasta, Fettuccini Noodles Three Cheese Ravioli and Braised Beef Ravioli Alfredo Sauce and Sugo Rosa Sauce

WAFFLE STATION

Belgian Waffles Made-To-Order
Chicken Tenders (Spicy, Regular, Or Pecan Crusted)
Maple Syrup, Butter, Whipped Cream, and Berries

SOUP AND ETOUFFEE STATION

Gulf Coast Gumbo Soup or Classic Etouffee Crawfish, Sausage, Chicken, and Shrimp Fluffy White Rice

SALADS, FRUIT, AND CHARCUTERIE

Chopped Romaine with Spring Mix Blend Ranch, Balsamic Shallot Vinaigrette, Blue Cheese, Champagne Vinaigrette

Roasted Cauliflower Salad

Quinoa Salad

Seasonal Fruit Display

Charcuterie:

Cured Meats, Cheeses, Grilled Veggies, Marinated Pickled Veggies

Nuts, Dried Fruit, Jams, Crackers, Flatbread

THANKSGIVING



THE CHEF'S BLOCK

Smoked Prime Rib Demi Au Jus and Horseradish Cream

Herb Roasted Whole Turkey
Turkey Gravy and Cranberry Chutney

Honey Glazed Ham Grain Mustard Sauce and Sweet Chili Pineapple Compote

TRADITIONAL SPECIALTIES

Miso and Hoisin Glazed Salmon
Green Onions and Sesame Seeds
Whipped Mashed Potatoes
Sweet Potato Casserole
Green Bean Casserole
Honey Glazed Roasted Baby Carrots
Cornbread Dressing

SEAFOOD DISPLAY

Boiled Cocktail Shrimp, Snow Crab Claws, Lobster Tails, King Crab Claws
Smoked Salmon Cucumber Canapes and Crab Filled Croissants
Grilled Oyster Rockefeller and Oyster Casino
Tuna and Salmon Poke Bowls

KIDS FAVORITES

Chicken Tenders, Mini Corn Dogs, Pepperoni and Cheese Pizza
Steamed Broccoli, Baby Carrots, Creamy Mac & Cheese
Watermelon Slices

ELABORATE DESSERT DISPLAY

Confectionary Collection of Entremets, Pies, Cakes, Puddings and Tarts

BEVERAGES

Premium Cocktails, Bloody Marys, Champagne, Mimosas, Domestic and Imported Beers