Thanksgiving Day Brunch – 2018

**Salad Station**
Organic Greens, Baby Spinach and Hearts of Romaine
Shaved Carrots, Cucumbers, Heirloom Tomatoes, Dried Cranberries, Smoked Bacon, Toasted Pecans, Garlic Croutons, Blue Cheese, and Monterey Jack
Creamy Balsamic, Ranch and Honey Cider Vinaigrette
Roasted Fall Vegetable and Pasta Salad
Cucumber, Tomato and Feta Salad
Roasted Beets & Goat Cheese Salad
Classic Waldorf Salad

**Antipasti Selection**
Roasted and Grilled Vegetable Antipasti
Soppresata, Prosciutto de Parma, Spanish Chorizo, With Grain Mustard, Dijon Mustard, Breadsticks, House Made Flatbread and Rolls

Aged Farm House Cheddar, Brie Couronne from France Delice Creamy Blue Cheese, Aged Gouda and Herb and Olive Oil Marinated Chevre Goat Cheese Nuts, Local Honey, Dried Fruit and Fruit Paste

**Seafood Display and Oyster Bar**
Cajun Spice Jumbo Shrimp, Blue Crab Claws, Freshly Shucked Gulf Oysters, Chilled Marinated Mussels with Tomato Vinaigrette
Gulf Seafood Ceviche with Jalapeno Cocktail Sauce, Creole Remoulade Sauce, Horseradish, Crackers and Lemons
Smoked Salmon with Capers, Red Onion, Crème Fraiche, Pumpernickel Bread

Hot Selections
Corn and Crab Bisque
Carl’s Southern Fried Chicken
Simply Steamed Fresh Broccolini and Fall Vegetables
Roasted Garlic and Comte Mash Potatoes
Pimiento Mac and Cheese

Carved to Order
Cajun Fried Turkey with Giblet Gravy and Traditional Oyster Dressing
Cranberry Orange Relish
Carved to Order Pepper Crusted Striploin with Natural Jus and Creamy Horseradish

Prepared a la Minute
BBQ Shrimp and Creamy Grits with Crispy Onions

Create Your Own Egg and Omelet Station
With Roasted Peppers, Mushrooms, Bacon, Ham, Crawfish Tails, Smoked Salmon, Caramelized Sweet Onions, Spinach, Tomatoes, Brie, Feta & Cheddar Cheeses, Fresh Jalapenos, Smoked Sausage, Free Range Eggs and Egg Whites

Breakfast Station
Fresh Cut Cantaloupe, Pineapple and Honeydew Melon with Strawberries
Fresh Baked Breakfast Pastries, Mini Muffins, Bagels and Croissants
Whipped Butter
Poached Eggs, Double Cut Bacon on Brioche with Lobster Hollandaise
Red Skin Breakfast Potatoes with Peppers and Onions
Apple wood Smoked Bacon and Sausage Links

Desserts by Chef Deborah
Spiced Apple Cupcakes
Pumpkin Cheesecake
Chocolate Pecan Diamonds
Brown Butter Dulcey Tart
Cranberry Orange Trifle
Poached Pear Chocolate upside down cake
Maple Walnut Crunch torte
Sweet Potato Tart
Ginger and Honey Verrine
Assorted Petit Fours and Cookies

Made to Order
Gingerbread Yeast Waffles
Cranberry Compote
Salted Caramel Ice Cream

Children’s Station
Chicken Tenders
Macaroni and Cheese
Tator Tots
Fruit and Berries Cups
Rice Crispy Treats