



1893 - 2018

## **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*



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