

Thanksgiving

buffet    

BREAKFAST

Chicken Apple Sausage

Country Sausage

Applewood-Smoked Bacon

Scrambled Eggs

Red Bliss Potatoes

Feta, Cilantro, Green Onions

Cinnamon Swirl Brioche French Toast

Whiskey-Maple Syrup or Regular Maple Syrup

Made-To-Order Omelet Station

Any Style Eggs, Onions, Tomatoes, Trio Sweet Peppers, Mushrooms, Spinach, Bacon, Ham, Shrimp, Chorizo, Cheese

Chilaquiles Rojas

Scrambled Eggs, Corn Tortilla, Cilantro, Onions, Tomatoes, Queso Fresco

Brasied Short-Rib Machaca Sopes

Wilted Spinach, Horseradish Bechamel

SALADS

Caesar "Wedge" Salad

Hearts of Romaine, Tomatoes, Pepitas, Caesar Dressing, Queso Anejo

Kale & Quinoa Salad

Roasted Pumpkin, Tomatillo, Avocado, Champagne Vinaigrette

Organic Mixed Greens

Mushrooms, Tomatoes, Cucumbers, Radish, Cider-Mustard Vinaigrette, Basil-Buttermilk, Roasted Garlic-Balsamic Vinaigrette

ENTREES

Roasted Vegetable Melange

Farro-Pumpkin-Dried Cranberry Salad

Apple Sage Focaccia Stuffing

Creme Fraiche Whipped Potatoes

Honey-Thyme Glazed Turkey
Carving Station

Smoked Giblet Gravy, Cranberry Sauce

Herb-Crusted Prime Rib Carving Station

Horseradish Cream, Natural Jus, Popover

Seared Local Sea Bass

Vera Cruz Sauce, Cilantro Rice

Grilled Atlantic Salmon

Braised Kale, Lemon Saffron Beurre Blanc

Chilled Seafood Station

Two Types of Oysters, Lemongrass Poached Shrimp, Snow Crab Claws, Cocktail Sauce, Horseradish, Cucumber Mignonette, Lemon Wedges

DESSERTS

Amaretto Peach Cobbler

Vanilla Bean Gelato

Pumpkin & Pecan Tartlets

Chantilly Cream

Petit Fours

Mini Fruit Tarts

\$75.00 Adults - \$35.00 Children 12 and under     9am-4pm

Price Includes Either Two Glasses of Sparkling Wine, Two Mimosas or Two Signature Cocktails