



Thanksgiving Brunch 22,23,24/ 2018 11am-9pm

***The following will be offered in addition to our existing Buffet offerings,
Including Soup and Salad Station,
Southwestern Station, Asian Wok Station, and Italian Station***

Salads

Shrimp Artichoke Salad

Orzo Salad

Spicy Garden Relish Salad

Maryland Crab & Roasted Salad

Asparagus Caprese salad with Basil Gremolata

Quinoa salad with strawberries and Blueberries

Soups

Garden Vegetable Soup

Parmesan Basil Tomato

Clam Chowder

Won Ton Soup

Oxtail soup

Carved and Grilled Meats & Poultry

Honey Baked Boned in Ham

Herb & Butter Roasted Turkey

Churrasco Grilled Pork

Slow Roasted Prime Rib Au Jus

Churrasco Grilled Beef Skewers

Rack of lamb with herb and mustard crust

Duck Al Orange

Roasted maple leaf duck with Orange Marmalade

Watermelon Chipotle BBQ St louis baby back

Seafood

Salmon Oscar with béarnaise sauce

Almond Crusted Cod with Lemon Bur Blanc

Brown Ale Steamed Clams

Portuguese-style Mussels in garlic cream sauce

Peel and Eat Shrimp

Snow Crab Legs

Oyster Rockefeller topped with spinach Pernod

Vegetables

Broccolini sautéed

Roasted Vegetables

Orange Glazed Carrots

Grilled Asparagus

Starches

Roasted Baby Yams

Potatoes Au Gratin

Green Bean Casserole

Roasted Herbed Red Potatoes

Cranberry, walnut & sweet potato wild rice Pilaf

Desserts

Thanksgiving themed desserts:

*Pumpkin Roll cream cheese fillingl, Chocolate Decadent Cake
Fruit Tarts,, Cream Pies, Pecan Bars, Cream Puffs, Assorted Crepes
Éclairs, Carrot Cake, Chocolate Cake,
Apple and Cherry Pie, Homemade Ice Cream
Bananas Foster, Homemade Cookies
Large Selection of Sugar free Desserts
Plus Assorted Gourmet Breads
And Much, Much More*