



Thanksgiving Brunch Menu 2009

Cold Table

*Iced Shrimp with Cocktail Sauce
Crab Clusters with butter
Steamed Clams and Mussels with a mignonette sauce
Assorted Fresh Fruit Tray, International Cheese Tray, Antipasti Tray,
Mixed Green Salad with Condiments
Marinated Asparagus with Rice Vinegar Dressing, Spinach Salad with Pecans,
Cranberries and Blue Cheese
Smoked Salmon with Scallion Cream Cheese, Crab Salad,
Caesar Salad with Parmesan Cheese
Arugula salad with port wine poached pears, goat cheese and grapes with
a roasted shallot vinaigrette
Roasted Vegetable Pasta Salad, Cranberry sauce*

Bread Table

*Croissants, Assorted Rolls, Assorted Muffins, Cranberry Scones,
Cinnamon Rolls, Assorted Artisan Breads*

Carving Table

*Roast Prime Rib with Aujus and Horseradish
Honey glazed Ham with mustard sauce
Roasted Turkey with giblet gravy*

Hot Food Table

*Corn casserole, Roasted spaghetti squash
Garlic Mashed Yukon Gold Potatoes
Rice Pilaf with Almonds and Cranberries
French Green Beans with crispy onions
Roast Turkey Breast with pan gravy
Grilled Marinated flank steak with Madeira Mushroom Sauce
Salmon with Lemon Caper Cream
Steamed mixed vegetables
Baked Yams with candied pecans
Traditional stuffing, Herb roasted potatoes*

Assorted Dessert Buffet Table