

Thanksgiving Brunch Buffet

November 22, 2018 from 11:00 am - 4:00 pm

\$95 Adults \$38 Children

Breakfast

Florentine Eggs Benedict
Poached eggs, English Muffins, Spinach, Hollandaise Sauce

“Make Your Own” Omelet Station

Scrambled Eggs

Breakfast Potatoes

Applewood Smoked Bacon

Chicken Sausage

Roasted Seasonal Assorted Market Vegetables

From the Bakery

Assorted Bagels, Cereal, Bread, and Breakfast Pastries

Soup & Salads

Kale and Quinoa Salad
Fennel, Almonds, Tomatoes, Avocado, Pecorino Cheese, Lemon Vinaigrette

Roasted Beets Salad
Crumbled Goat Cheese, Arugula, Candied Pistachios

Mediterranean Salad
Romaine, Garbanzo Beans, Green Olives, Feta Cheese, Pickled Red Onions, Red Bell Pepper

Roasted Root Vegetable Salad
Pomegranate Seeds, Baby Spinach, Prickly Pear, Date Emulsion

Romaine Caesar Salad
Parmigiano Reggiano and Croutons

Bufala Caprese
Bufala Mozzarella with Heirloom Tomato

Wedge Salad
Blue Cheese Dressing and Crumble Turkey bacon

Crab and Leek Bisque

Fruit & Cheese

Fresh Seasonal Fruit and Berries

Seafood & Pates

Assorted Sushi and Rolls
Salmon, Tuna, Shrimp Sushi, California Roll, Spicy Tuna Roll, Vegetarian Roll

Shrimp Cocktail, West Coast Oysters, and King Crab Legs

Carving Station

Traditional Roasted Turkey

Honey Glazed Ham

BBQ

Salmon

Mary's Free Range Chicken

Roasted Vegetables

Sides

Classic Stuffing

Fresh Cranberry Sauce

Haricot Vert

Gravy

Mashed Potatoes

Sweet Potato Casserole topped with Marshmallow, Candied Pecans

Roasted Brussel Sprouts

Desserts

Chef Thomas Henzi's Selection of Breakfast Pastries, Mini Bagels and Hand Crafted Desserts to include Bread Pudding, Pumpkin and Apple Pie's

Reservations required. For bookings, please call 310-887-6055.