

CIRCA 55
THANKSGIVING BRUNCH

NOVEMBER 25, 11AM-4PM
\$120 PER PERSON, \$45 PER CHILD

BREAKFAST

Eggs Benedict Poached Eggs, English Muffin, Canadian Bacon, Hollandaise Sauce
Scrambled Eggs
Breakfast Potatoes
Applewood Smoked Bacon
Chicken Sausage
Sweet Potato Hash
“Build your Own” Omelet Station
Seasonal Fruit and Berries

FROM THE BAKERY

Assorted Bagels, Cereal, Bread, and Breakfast Pastries

SOUP & SALAD

Harvest Kale Salad

Tuscan Kale, Honeycrisp Apples, Walnuts, Currants, Red Grapes, Mustard Seed Vinaigrette

Fall Superfood Salad

Baby Spinach, Red Cabbage, Blueberry, Raw Almonds, Pomegranate Seeds, Apple Cider Vinaigrette

Roasted Beet Salad

Gold & Candy Striped Beets, Wild Arugula, Orange & Grapefruit Supremes, Crumbled Goat Cheese, Pistachios, Balsamic Vinaigrette

Farro Salad

Italian Farro, Butternut Squash, Sun Dried Tomatoes, Basil, Citrus Olive Oil

Caesar Salad

Hearts of Romaine, Red Endive, Herb Croutons, Parmesan Reggiano, Creamy Caesar Dressing

Caprese Salad

Heirloom Cherry Tomatoes, Ciligene Mozzarella, Fresh Basil, EVOO, Balsamic Reduction

Pee Wee Potato Salad
Tri-Color Pee Wee Potatoes, Celery Leaves, Cornichons, Red Onion, Dill Vinaigrette

Farmer's Market Salad
Mixed Greens, Shaved Heirloom Carrots, Persian Cucumbers, Watermelon Radish,
Heirloom Cherry Tomatoes, Blood Orange Shallot Vinaigrette

Butternut Squash Bisque

CHEESE & BREAD DISPLAY

Assorted California Cheeses
Dried Fruit, Nuts

Bread Display
Cranberry Walnut, Baguette, Pretzel Roll, Rosemary Bread, Parker House Rolls

CARVING STATION

Citrus Brined Turkey
Cranberry Sauce, Gravy

Smoked Prime Rib
Au Jus, Creamy Horseradish

HOT STATION

Mesquite BBQ Chicken Thighs with Whiskey BBQ Glaze
Cedar Plank Salmon with Grilled Corn Salsa
Grilled Seasonal Vegetables
Cornbread Stuffing
Butternut Squash and Brussels Sprout Hash with Neuskies Bacon and Parmesan Cheese
Roasted Garlic Mashed Potatoes
Green Bean Casserole with Haricot Vert, Wild Mushrooms and Crispy Onions
Candied Yams with Roasted Red Garnet and White Sweet Potatoes
and Cinnamon Honey Butter

DESSERTS

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

KIDS BUFFET

Chicken Fingers, Mac & Cheese, French Fries, Broccolini