



2017 THANKSGIVING BRUNCH

Grand Seafood Display

*White Wine Poached Shrimp, Snow Crab Claws, Littleneck Clams, Atlantic Oysters, New Zealand Mussels
Cranberry-Ginger Mignonette, Cajun Remoulade, Cocktail Sauce, Lemon, Hot Sauce*

*Pastrami Cured Salmon
&
Smoked Norwegian Salmon*

Traditional Sides:

Chopped Egg, Capers, Red Onions, Tomatoes, Cucumbers, Cream Cheese, Toast Points

Shrimp and Sausage Salad, White Beans, Roasted Peppers, Sherry Herb Vinaigrette

Braised Mussels, Grilled Artichokes, Roasted Peppers, Dijon Vinaigrette

Salad Station

Autumn Mixed Greens

&

Kale, Arugula and Radicchio Greens Blend

*Spiced Pecans, Roasted Peppers, Dried Cherries, Garlic Croutons, Feta Cheese, Maytag Blue Cheese,
Cheddar Cheese, Cherry Tomatoes, Cucumbers, Carrots, Chick Peas,
House Pickled Carrots & Cauliflower Mix, Roasted Olives, Kalamata Olives, Stuffed Green Olives*

Dressings

Parmesan Red Wine Vinaigrette

Apple Cider Vinaigrette

Herb Ranch Dressing

Russian Dressing

Combination Salads

*Farro Salad, Baby Kale, Candied Pecans, Cherries, Pomegranate, Feta
Cranberry Vinaigrette*

*Roasted Sweet Potato Salad and Green Bean Salad, Bacon, Goat Cheese
Caramelized Onion Vinaigrette*

Cavatelli Pasta, Roasted Root Vegetables

Creamy Butternut Squash Dressing

*Broccoli Salad, Dried Cranberries, Pimento Seeds
Creamy Ranch Dressing*

Tapas

Confit Turkey Legs, Arugula, Dried Figs, Balsamic Reduction

Shrimp and Bay Scallops, Slow Roasted Tomatoes, Fresh Basil & Extra Virgin Oil

Garbanzo Beans, Feta and Kalamata Olives with Extra Virgin Oil

Candied Sweet Potatoes, Brûlée Marshmallows

Appetizer Platters

Prosciutto Wrapped Pork Loin, Roasted Baby Carrots, Apple-Raisin Chutney

Fennel Crusted Duck Crêpinette, Date and Bacon-Onion Chutney, Port Wine Syrup

Roasted Beet Terrine, Goat Cheese, Red Beet Gel Sauce, Baby Sorrel Salad

Sweet and Sour Glazed Tuna with Shaved Radishes, Kumquat Chutney

Fresh Fruit Display

Honey-Yogurt and Berry Coulis Sauce

Local and International Cheese Display

Appenzeller, Cabot Cheddar, Manchego, Brie, Dried Fruits, Nuts and Red Wine Mustard Sauce

Italian Cured Meats

Mortadella with Pistachios, Spicy Copa, Sopressata, Pepper-Crusted Salami

Selection of Breads, Crisps, and Crackers

Smoothies

Orange & Banana Smoothie

Apple Cider Smoothie with Whipped Cream and Graham Crumb Topping

Soup Station

Roasted Pumpkin & Butternut Squash Bisque

Manhattan Clam Chowder

Carving Station

*Roasted Turkey Breast and Thighs
Turkey Sausage & Sage Stuffing, Apple Gravy,
Cranberry Relish*

*Rosemary-Pepper Crusted Beef Sirloin
Port Wine Sauce & Creamy Horseradish Sauce*

Entrees

*Sautéed Shrimp and Scallops,
Creamy Goat Cheese Grits, Braised Kale & Leeks,
Persimmon Chutney*

*Seared and Roasted Duck Breast
Fingerling Potatoes, Roasted Cauliflower
Pear, Apple & Pistachio Compote*

*Lemon & Herb Marinated Salmon
Wild Pilaf, Honey Thyme Parsnips,
Red Beet Vinaigrette*

*Smoked Grilled Pork Shoulder
Chick Pea, Turnip & Pomegranate Stew,
Broccoli Rabe, Pickled Radish*

*Braised Venison, Peas, Pearl Onions, Carrots,
Sweet Potato Purée with Maple Brown Butter*

*Fusilli Pasta, Grilled Radicchio, Swiss Chard, Fennel
and Mushrooms, Butternut Squash Cream Sauce*

Whipped Potatoes with Sliced Scallions

*Roasted Brussels Sprouts, Pearl Onions,
Button Mushrooms*

Desserts

Cranberry Gingerbread Trifle
Classic Pumpkin Pie
Harvest Apple Crumb Pie
Pear Frangipane Tart
Pumpkin Swirl Cheesecake
Hershey's Chocolate Cream Pie
Honey Almond Bars
Spiced Cream Cheese Tea Cake

Peanut Butter Crème Tart
Caramel Apple Bread Pudding
Cinnamon Crème Brûlée (*Gluten Free*)
Maple Caramel Blondie Panna Cotta (*Gluten Free*)
Dark Chocolate Decadence (*Gluten Free*)
Dark Chocolate Mousse Cup (*Gluten Free*)
(Sugar-Free) Vanilla Berry Mousse

Kids Buffet

Cold

Peanut Butter & Jelly on White Bread

Lebanon Bologna with Sliced Pickles on a Pretzel Roll

Creamy Shell Pasta with Diced Ham, Carrots and Peas

Berry Parfait~ Vanilla Yogurt, Mixed Berries, Granola

Hot

Hamburger Quesadillas with Cheddar Cheese

Kraft Macaroni & Cheese

Chicken Nuggets with Sweet Potato Fries, Ranch & Ketchup

Turkey Meatballs, Carrot & Celery Poultry Gravy

Steamed Buttered Carrots

Dessert

Assorted Cookies

Adults \$56.00 per person (plus tax and gratuity)

Youth \$28.00 per child, ages 9-12 years old

Children \$19.00 per child, ages 3-8 years old

Brunch will be served in The Circular & Garden Terrace Ballroom

Dress Code is resort casual including stylish jeans & optional sport coats for men.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness.*