



2018 THANKSGIVING BRUNCH

Grand Seafood Display

*White Wine Poached Shrimp, Rock Crab Claws, Littleneck Clams, Atlantic Oysters, New Zealand Mussels
Currant & Pomegranate Mignonette, Cajun Remoulade, Cocktail Sauce, Lemon, Hot Sauce*

*Wyndridge Farm Cranberry Cider & Beet Root Cured Salmon
&
Smoked Norwegian Salmon*

Traditional Sides:

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

Seafood Salads

Poached Bay Scallops, Farro, Roasted Root Vegetables, Arugula, Warm Bacon Vinaigrette

*Shrimp Salad, Hot Italian Sausage, Sundried Tomatoes, Capers, Kalamata Olives,
Cherry Tomatoes, Basil Garlic Vinaigrette*

Herb Crusted Flaked Salmon, Wild Rice, Edamame, Mandarins, Roasted Peppers, Grilled Onions

Crab Salad, Avocado, Pomegranate Seeds, Grapefruit, Baby Kale, Lemon Chili Vinaigrette

Salad Station

Assorted Pickled Items

&

Autumn Greens

*Cherry Tomatoes, Cucumbers, Carrots, Dried Cherries, Farro,
Candied Walnuts, Pumpkin Seeds, Feta, Blue Cheese, Cheddar*

Dressings

Caramelized Red Onion Vinaigrette

Lemon Maple Vinaigrette

Herb Ranch Dressing

Thousand Island

Combination Salads

*Pumpkin Gnocchi, Spiced Pecans, Goat Cheese, Butternut Squash,
Caramelized Onions, Brown Butter Sage Vinaigrette*

Roasted Potatoes, Bacon, Roasted Apple & Pears, Peppers, Warm Rosemary Bacon Vinaigrette

*Shaved Brussels Sprouts, Dried Cranberries, Parmesan Cheese, Quinoa,
Sweet Potatoes, Toasted Pumpkin Seeds, Lemon Maple Vinaigrette*

Roasted Green Bean Salad, Shitake Mushrooms, Crispy Onions, Creamy Mushroom Vinaigrette

Tapas

Carrot Hummus, Root Vegetable Relish

Dried Fruit Mostarda

Roasted Baby Carrots, Kale & Walnut Pesto, Pecorino

Charred Broccolini, Whipped Boursin, Cranberry Balsamic Reduction

Appetizer Platters

Salt Crusted Beets, Honey Roasted Pistachios, Goat Cheese, Beet Coulis, Red Wine Port Reduction

Mini Quiche, Prosciutto, Spiced Butternut Squash, Baby Kale, Pickled Apple & Pear Slaw

Herb Crusted Turkey Roulade, Roasted Carrot & Cranberry Panzanella Salad, Apple Cider Vinaigrette

Rosemary Pepper Crusted Roast Beef, Honey Parsnip Purée, Crispy Maitake Mushrooms

Fresh Fruit Display

Cinnamon Honey-Yogurt and Berry Coulis Sauce

Local and International Cheese Display

Dill Havarti, Smoked Applewood Cheddar, Beer Mustard Gouda

Italian Cured Meats

Pepper Crusted Salami, Rosemary Ham, Soppressata

Selection of Breads, Crisps, and Crackers

Smoothies

Cherry Cobbler with Crumb Topping

Pumpkin Pie

Soup Station

Celery Root & Chestnut Bisque

Creamy Pumpkin Soup with Spiced Crème Fraîche

Carving Station

*Roasted Turkey Breast and Thighs
Sausage & Sage Stuffing,
Traditional Turkey Gravy, Cranberry Sauce*

*Rosemary Crusted Beef Sirloin
Creamy Horseradish Sauce, Red Wine Demi-Glace,
Caramelized Sweet Potatoes with Red Currants &
Walnuts, Brown Butter Emulsion*

Entrees

*Sautéed Shrimp and Scallops,
Oyster & Corn Bread Stuffing, Green Beans,
Lemon Tarragon Beurre Blanc*

*Cranberry & Orange Glazed Duck Breast
Honey Roasted Root Vegetables,
Braised Mustard Greens*

*House Smoked Pork Shoulder
Heirloom Bean Ragu, Creamy Cheddar Grits,
Warm Bacon Vinaigrette*

Boursin & Buttermilk Mashed Potatoes

*Burgundy Braised Lamb
Roasted Thumbelina Carrots,
Pearl Onions, Parsnip Mash*

*Citrus Poached Arctic Char
Black Beluga Lentils, Braised Red Cabbage & Apples,
Mustard Dill Cream Sauce*

*Tri Colored Ricotta Tortellini
Roasted Mushrooms, Spinach, Butternut Squash Cream,
Toasted Brown Butter & Sage Bread Crumbs*

*Roasted Brussels Sprouts & Butternut Squash,
Caramelized Onions, Apple Cider Reduction*

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 with Butter Rum Sauce
Cinnamon Crème Brûlée (Gluten Free)
Maple Caramel Blondie Panna Cotta (Gluten Free)
Chocolate Cherry Decadence (Gluten Free)
Dark Chocolate Mousse Cup (Gluten Free)
(Sugar-Free) Vanilla Berry Mousse*

Kids Buffet

Cold

S'mores Ambrosia Salad

Vegetable Crudités, Ranch Dressing

*Turkey & Cheddar Pretzel Sliders served with
Mayonnaise, Bibb Lettuce, Tomato*

Hot

Baked Macaroni and Cheese

Fried Chicken Fingers and Fries

Cheese Quesadillas served with Salsa and Sour Cream

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.*