



THANKSGIVING BRUNCH BUFFET

Thursday, November 23, 2024 | 10am - 2pm

~ ACTION STATION ~

PEPPERED PRIME RIB | au jus, creamy horseradish

ROASTED TURKEY | gravy, cranberry sauce

OMELET | ham, turkey bacon, bacon, chicken sausage, cheddar cheese, peppers, onion, mushroom, tomato, spinach

~ COLD STATION ~

SEAFOOD | shrimp, Jonah crab claw, mussels

BAKERY | breakfast breads, croissants, muffins, bagels, assorted dinner rolls, danish, assorted preserves

FRESH FRUIT | cantaloupe, honeydew, pineapple, watermelon, berries

SALAD | romaine, arcadian mix, tomato, onion, cucumber, olives, feta, croutons, lemon vinaigrette, ranch, balsamic

CHEESE + CHARCUTERIE | cured meats, local + international cheeses

~ HOT STATION ~

CLASSIC EGGS BENEDICT

BUTTERNUT SQUASH SOUP

CRANBERRY + CELERY STUFFING

GREEN BEAN CASSEROLE

HONEY GLAZED CARROTS

POTATO PUREE

PORK SAUSAGE LINKS

BACON

~ DESSERT ~

PECAN PIE

PUMPKIN PIE

ASSORTED DESSERT STATION

*consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness



THANKSGIVING DINNER

3-Course Tasting Menu

\$45 per guest

FIRST COURSE

~ Choice Of ~

BUTTERNUT SQUASH SOUP

LELA SIMPLE SALAD

cherry tomato, parmesan, lemon vinaigrette

SECOND COURSE

~ Choice Of ~

HERB MUSTARD ROASTED TURKEY

sage stuffing, gravy, cranberry jam, potato puree, green bean casserole, honey glazed carrots

BRAISED SHORT RIBS

red wine reduction, potato puree, green bean casserole, honey glazed carrots

THIRD COURSE

~ Choice Of ~

PUMPKIN PIE

PECAN PIE

MOLTEN CHOCOLATE CAKE