

# Thanksgiving Day CHAMPAGNE Brunch



AIRTEL  
PLAZA  
HOTEL

*Thanksgiving Day Champagne Brunch*  
Thursday November 22 2018 • 11 AM - 5PM  
The Landings Restaurant  
1-844-885-0173 or 1-800-2-AIRTEL

Let us help you create a wonderful day to celebrate Thanksgiving with your family and friends. Enjoy an extraordinary buffet including traditional favorites and delicious dessert selection.

Orange Juice, Coffee, Decaffeinated Coffee and glass of Champagne

#### Morning Favorites

Artisan Bread selection of Baguette, Rolls, Mini Danish, Muffins, Croissants served with assorted Jams, Honey, Butter Curls, Eggs Benedict, Breakfast Potatoes, Bacon, Sausage and fluffy Buttermilk Pancakes

#### Iced Fresh Seafood Buffet

Display of Shrimp, Snow Crab, Mussels, Cocktail & Mustard Sauce, Smoked Salmon, Capers, Cream Cheese, Diced Onions

#### Carving Station

Roast Prime Rib Carving Station, Au Jus, Horseradish Sauce  
Oven Roasted Turkey, Classic Herb Bread Stuffing, Cranberry Relish

#### Assorted Chilled Salads

Seasonal Market Fruit Selection  
Traditional Caesar Salad  
Sliced Tomato, Fresh Basil, Extra Virgin Olive Oil  
Spinach Salad, Cucumber, Artichoke, Tomato, Olives, Italian Dressing  
Tender Baby Greens, Balsamic Dressing

#### Hot Entrees

Bourbon Glazed Ham with Pineapple Salsa  
Grilled Salmon with Basil Butter Sauce, Tomato Relish

#### Cooked to Order Omelet Station

Cheddar, Bacon Bits, Diced Ham, Diced Tomatoes, Diced Onions, Spinach, Jalapenos, Bell Peppers, Guacamole, Pico de Gallo

#### Chef's Starch and Seasonal Vegetable

Sweet Potato Puree, Mashed Potato, Rice Pilaf  
French Green Beans and Baby Carrots

#### Delectable Dessert Buffet

Pumpkin Pie, Apple Pie, Cheese Cake, Mini Fruit Tarts, Lemon Meringue Tarts, Chocolate Mousse Cake, Fresh Seasonal Berries

#### Children's Menu

Assorted Cereals, Pepperoni Pizza, Chicken Tenders, Macaroni & Cheese

\$42.95 per person – Seniors \$34.95 per person  
Children 5 -12 years old- \$18.50; Children under 5 years old - free

### Featured Cocktails

<b>Peach Bellinis</b>	12
Mionetto Prosecco, fresh Peach Puree, garnish with a frozen Peach wedge	
<b>Pomegranate Champagne Punch</b>	10
Mumm Champagne, Pear Nectar, Triple Sec, Pomegranate Juice	
<b>Green Apples on the Rocks</b>	11
Apple Pucker, Midori, Ketel One Vodka	
<b>Wild Elderflower Bellini</b>	12
Champagne, Wild Elderflower Liqueur, Grenadine	

### Wines by the glass

<b>Vista Point, CA Chardonnay</b>	8
<b>Sycamore Lane, CA Pinot Grigio</b>	9
<b>Kim Crawford, N.Z. S. Blanc</b>	12
<b>Chateau St. Michelle, WA Riesling</b>	9
<b>Vista Point, CA Cabernet</b>	8
<b>Justin, Paso Robles Cabernet</b>	14
<b>Meoimi, CA Cabernet</b>	13
<b>Layer Cake, Arg. Malbec</b>	10

### Bubbles by the glass

<b>Mionetto Prosecco Splits</b>	12
<b>Mumm Brut Splits</b>	12

### Featured Champagne by the bottle

<b>Le Grand Courtage, Brut, France</b>	28
<b>Grand Imperial, Rose, France</b>	25

Advance reservations are recommended;  
Day Parking is complimentary for all our  
Thanksgiving Day Brunch guests.

7277 VALJEAN AVENUE • VAN NUYS, CA 91406 • www.airtelplaza.com  
Reservations 1.800.2AIRTEL or 1.844.885.0173

Tax & Gratuity not included