

Thanksgiving Day Champagne Brunch Thursday November 28 2019 • 11 AM - 3PM 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, Řolls, 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 Oll 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

Apple Cider Mimosa Champagne, Apple Cider with a cinnamon rim	11
Pecan Pie Martini Wild Turkey (of course), Rumchata, Crème de Cocoa & Topped with Whipped Cream & a Pecan	12
Cranberry Mule Ketel One Vodka, Cranberry Juice, Ginger Beer & Fresh Cranberries	12
Pumpkin Pie On the Rocks Stolichnaya Vanilla Vodka, Rumchata & Pumpkin Liqueur	11
Wines by the glass	
Vista Point, CA Chardonnay	8
Sycamore Lane, CA Pinot Grigio	9
Kim Crawford, N.Z. S. Blanc	12
Chateau St. Michelle, WA Riesling	9
Vista Point, CA Cabernet	8
Justin, Paso Robles Cabernet	14
Meoimi, CA Cabernet	13
Layer Cake, Arg. Malbec	10

Bubbles by the glass

Mionetto Prosecco Splits	12
Mumm Brut Splits	12

Featured Champagne by the bottle

Le Grand Courtage, Brut, France	28
Grand Imperial, Rose, France	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