

Thanksgiving Brunch

— Let's Begin —

SALADS

Field Green Salad

Shredded Carrots, Cucumbers, Tomato & Assorted Dressings

Caesar Salad

Croutons, Parmesan Cheese & Caesar Dressing

Baby Spinach Salad

Mushrooms, Chopped Egg, Smoked Bacon & a Warm Bacon Vinaigrette

Ambrosia Salad

Mini Marshmallows, Mandarin Oranges, Coconut, and Cherries

Tuscan Pasta Salad

Tomatoes, Red Onion, Kalamata Olives, Pesto Vinaigrette

DISPLAYS

Sliced Fruit & Berry

International & Domestic Cheese with Crackers

Sliced Smoked Salmon

Traditional Accompaniments

Cocktail Shrimp, Oyster on the Half Shell

Snow Crab Legs

Cocktail Sauce & Drawn Butter

BREAKFAST

Traditional Eggs Benedict

Bacon, Sausage, & Breakfast Potatoes

MADE TO ORDER

Omelets & Waffles

— Main Event —

Grilled Beef Medallions

Mushroom Au Poivre

Herb Grilled Chicken Breast

Zesty Tomato Sauce

Pineapple Glazed Country Ham

Honey Mustard

Pan-Seared Salmon

Lemon Dill Cream

Pulled Dark Meat Turkey

Natural Jus

Herb Roasted Turkey

Giblet Gravy

CHEF HOSTED CARVING STATION

Herb Roasted Turkey

Giblet Gravy

Cracked Pepper and Herb Crusted Prime Rib

Creamy Horseradish and Au Jus

— Children —

Chicken Fingers

Hot Dogs & Buns Sliced

Mashed Potatoes

Macaroni & Cheese

Carrot & Celery Sticks

Cupcakes

Watermelon

— The Fixin's —

Braised Fennel, Corn Bread & Sage Stuffing

Roasted Garlic Whipped Potatoes & Gravy

Crispy Fried Onion Green Bean Casserole

Torched Marshmallow Candied Yams

Fresh Thyme Honey Glazed Carrots

— Dessert —

Assorted Pastries & Pick-up Sweets

Array of Chateau Specialty Cakes & Pies

Chocolate Fondue

Strawberries, Pound Cake, Marshmallows & Pretzel Rods

Rum and Raisin Bread Pudding

Crème Anglaise

FLAMBÉ STATION

Bananas Foster & Cherries Jubilee

Thursday, November 28, 2019 | 10:30 AM - 3:00 PM
Adults 60 | Children (6-12) 26 | Children Under 5 FREE

Reservations For Great Hall Brunch *1 (417) 334-1161

