

LIVINGSTON
RESTAURANT+BAR

Thanksgiving Brunch Buffet • 11 am-6 pm • November 28th, 2019

Carved to Order

Cajun Roasted Breast of Turkey, Sage Gravy, Cranberry Sauce, Cornbread Dressing

Peppercorn Crusted Prime Rib of Beef, Rosemary Jus, Horseradish Bistro Sauce

Hot Buffet Selections

Macadamia Nut Crusted Mahi with Citrus Beurre Blanc & Chives
Sautéed Haricot Vert with Pomegranate Seeds and Mandarin Orange Segments

Oven Roasted Brussel Sprouts & Rainbow Carrots

Creamy Smoked Gouda Macaroni & Cheese

Buttery Whipped Yukon Gold Mashed Potatoes with Roasted Garlic

Maple Butter Baked Acorn Squash

Cold Buffet Selections

Iced Poached Shrimp with Traditional Cocktail Sauce & Lemon

Display of Sliced Seasonal Fruits, Melons & Berries

Artisanal Field Green Salad with

Apple Wood Smoked Bacon, Shredded Cheddar, Sliced Red Onion, Julienne Carrots, European Cucumbers, House Made Garlic & Herb Croutons, Heirloom

Baby Tomatoes, Creamy Tarragon Apple Cider Dressing & Cranberry White

Balsamic Vinaigrette

Carnival Cauliflower Salad with Feta Cheese and Roasted Red Pepper

Garlic Cheddar Biscuits & Artisan Rolls with Sweet Creamery Butter

Pastry Buffet Selections

Peach & Black Berry Cobbler Whipped Chantilly Cream

Flourless Chocolate Torte with Toasted Almonds and Fresh Raspberries

Assorted Mini Pastries and Mousse Shooters

\$52 FOR ADULTS / \$26 FOR CHILDREN AGES 12 AND UNDER /
COMPLIMENTARY FOR CHILDREN
AGES 3 & UNDER / PRICE DOES NOT INCLUDE BEVERAGES, TAX OR GRATUITY