



THANKGIVING BRUNCH MENU 2026

GREENS

Autumn Harvest Salad

Butternut Squash, Apple, Pomegranate,
Candied Pepitas, Apple Cider Vinaigrette

Roasted Beet Salad

Whipped Feta, Pistachio, Orange
Segments, Arugula, Orange Champagne
Vinaigrette

Wild Greens

Cucumber, Red Onion, Tomato, Honey
Balsamic or Buttermilk Ranch

MAINS

Smoked Salted Steelhead Trout

Baby Potatoes, Broccolini, Peruvian Sweet
Peppers, Harissa Creme Sauce

Wild Mushroom & Root Veggie Casserole

Yukon Gold Mash Potatoes, Red Wine Gravy

Butternut Ricotta Ravioli

Ricotta Creme Sauce, Diced Butternut
Squash, Pepita, Maple Glaze

CARVERY

Prime Rib

Rosemary Au Jus, Horseradish Crème,
Chimmichurri

Traditional Herb Roasted Turkey

Sage Pan Gravy, Cranberry Orange
Relish

Maple Bourbon Smoked Ham

Tart Cherry Chutney

ACCOMPANIMENTS

Omlette Station
Shrimp Cocktail
Shrimp Ceviche
Shucked Oysters
Bagels and Lox
Charcuterie Board
Fresh Fruit Display
Fresh Yogurt Bar
Lil' BBQ Smokies
Cranberry Glazed Turkey Meatballs
Maple Mustard Keilbasa
Parker House Rolls

BREAKFAST

Applewood Smoked Bacon &

Breakfast Sausage Links (GF/DF)

Chicken Sausage Hash

Pepper, Onion, Mushroom, Poached
Egg, Paprika Hollandaise

Croissant Breakfast Bake

Egg, Potato, Pepper, Onion,
Canadian Bacon, Cheddar Cheese

Peanut Butter Pancakes

Maple Syrup, Powdered Sugar

SIDES

Sour Cream Yukon Mashed Potatoes

Peppercorn Gravy, Compound Butter

Baked Sweet Potato

Gruyere Cheese, Maple Butter, Pecans

Brioche Stuffing

Chorizo Crumble, Diced Apple, Buttered
Leeks

Green Bean Casserole

Mushroom Creme Sauce, Crispy Onions

Honey Glazed Rainbow Carrots

Whipped Goat Cheese, Pistachio, Lemon

Parker House Rolls

Honey Butter

DESSERT

Peach Blueberry Crisp (GF/Vegan)

Pumpkin Pie

Apple Pie

Key Lime Pie

Orange Chocolate Chip Cheesecake

Pumpkin Chocolate Chip Cake

Raspberry Fruit Bars

Assorted Macarons

Brownie (GF/DF)

Brown Butter Pecan Tartlettes

Assorted Cookies

Whipped Cream