



Thanksgiving Day Brunch Buffet 2021

Seasonal Sliced & Whole Fruits

Honey Vanilla Greek Yogurt

Toasted Granola

Assorted Breakfast Pastries, Muffins, Bagels & Croissant

Butter, Jam, Jelly

Chesapeake Seafood Bar

*Little Neck Clams, Local Oysters, Marinated
Green Lip Mussels*

Citrus Poached Peel & Eat Shrimp

*Mignonette, Cocktail Sauce, Horseradish,
Assorted Hot Sauces*

Hot Brown Sugar Smoked Salmon & Lox

Capers, Egg, Red Onion, Cream Cheese

Artisan Cheese & Charcuterie

Selection of Local & Regional Cheese

Capicola, Sopresatta, Prosciutto Cotto

Tomato Conserve, Golden Raisin Jam

Grain Beer Mustard, Three Onion Compote

Seasonal Quiche

Classic Caesar Salad

Garlic Croutons, Parmesan, Caesar Dressing

Fall Squash Salad

Seasonal Greens, Roasted Butternut Squash

Herb Goat Cheese, Pickled Gold Raisins

Toasted Almonds, Cranberry Vinaigrette

Chef Attended Omelet Station

*Cheddar Cheese, Onion, Mushroom, Bell
Peppers, Spinach, Bacon, Tomatoes*

Chef Attended Carving Station

Dry Brined Turkey Breast

Herb Roasted Leg, Natural Gravy

Jardinière Roasted Strip Loin of Beef

Brandy Green Peppercorn Jus

Soft Rolls, Cranberry Compote

Sage & Sausage Stuffing

Smithfield Bacon & Sausage Links

Chicken Apple Sausage

Biscuits & Country Gravy

French Toast Bread Pudding

Vanilla Custard Sauce, Apple Caramel

Cinnamon Top Apple Crumble

Fresh Baked Stick Buns

Baked Mac N' Cheese

Green Bean Casserole

Roasted Garlic Whipped Potatoes

Chicken & Shrimp Gumbo

Andouille Sausage, Dirty Rice

Green Onion

Red Braised Chicken

Wild Mushroom, Pearl Onion, Chicken Jus

Fennel Crusted Pork Loin

Warm Red Cabbage & Bacon Slaw

Roasted Apple Compote, Pork Jus

Pan Seared Salmon

Lemon Caper Butters Sauce, Herb Couscous

Sweets & Treats

Assorted Holiday Treats from Our Pastry Shop

Consuming raw or undercooked meats, poultry, beef, pork, lamb, seafood, shellfish, or eggs increases your risk of food born illness, especially if you have certain medical conditions