

Thursday, November 27, 2025

Please visit OpenTable.com (Cast Iron) for reservations.

Mimosa Bar

Orange, grapefruit, strawberry, pineapple

Infused Juices

Watermelon and mint, pineapple and thyme

Fruits and More

Fruits and Berries

Watermelon, dragon fruit, cantaloupe, star fruit, strawberries, blueberries, grapes

Salads

balsamic

Fall Harvest Greens

pecans, maple-Dijon vinaigrette
Granny Smith & Walnuts
Goat cheese, endive and frisée,
pomegranate, toasted almonds,
maple champagne dressing
Brussel Sprouts & Kale
Crisp Brussels, baby kale with
roasted delicata squash,

cranberries, spiced pepitas, white

Figs, Manchego cheese, candied

Salad Bar

Romaine, iceberg, arugula Cucumbers, heirloom cherry tomatoes, red onion, carrots, watermelon radish, croutons, pepitas, bacon bits, roasted corn, black beans, feta, parmesan, cheddar

Buttermilk ranch, balsamic, citrus, Caesar

Seafood Display

Green Lip Mussels, Lemon Shrimp

Lemon and lime wedges, horseradish cocktail sauce, mignonette, drawn butter, tabasco, saltine crackers

Sushi Bar

Assorted chef's selection of sushi and sashimi Gari, shoyu, wasabi

Breakfast Toast

Avocado Toast

Avocado, herb cheese, tomato, sous vide eggs, micro cilantro

Cheese and Charcuterie

Chef's Selection of Cured Meats & Cheeses





Champagne grapes, dried fruits, local jams & honey, toasted nuts, cornichons, grain mustard, flatbread and crackers

Boulangerie

Locally Sourced Artisan Breads & Rolls

Yeast rolls, olive boules, lavash, assorted dinner rolls, morning glory muffins, caramel apple pecan bun, orange cranberry muffins, chocolate croissants, almond croissants, wheat, sourdough, whole grain.

Honey butter, cinnamon-sugar butter, whipped butter

Eggs to Order

Organic Eggs

Onions, tomatoes, bell peppers, jalapeños, mushrooms, spinach, chorizo, ham, bacon, sausage, cheddar, pepper jack, mozzarella, feta

Breakfast Staples

Soft Scrambled Eggs Pork Link Sausage Applewood Smoked Bacon Potato Lyonnaise

Flapjacks

Choice of: Plain/chocolate chip/blueberry Whipped cream, strawberries, berry compote, maple syrup, whipped butter

Appetizers & Soup

Soup

Pumpkin & ginger velouté, crunchy pepitas, roasted pumpkin seed oil, fall spiced crème fraîche

Dim Sum

Crispy vegetable pot stickers Pork Shumai Shrimp dim sum Cashew chicken spring roll Duck sauce, chile crisp, ginger scallion sauce, mustard sauce

Entrée

Carving Stations

Rosemary & Citrus Brined Turkey Breast

Traditional dressing, giblet gravy, fresh cranberry & orange relish

TX Bourbon & Brown Sugar Glazed

Bone-in Ham

Sweet potato casserole, roasted garlic Yukon gold mashed potatoes, spiced caramel au jus

Coffee & Cocoa Smoked CAB Brisket

Brick roasted vegetables, green bean casserole, Imperial Texas BBQ sauce





Kids Corner

Chicken Fingers
Mac 'n' Cheese
Tater Tots
Cheese Pizza
Fruit Cups
Ketchup, ranch, BBQ sauce and crudité

Dessert Display

Holiday Cookies To Go

Petite Pies and Tarts

Milk chocolate pumpkin dome

Sweet potato pie mini, torched meringue Bourbon pecan tart, maple glaze Cranberry-orange Linzer tartlets

Display

Pumpkin cheesecake cookies
Dirty chai cookies
Maple pecan cake
Pumpkin spiced cupcake, maple cream
cheese
Eggnog tres leches, ginger snap crumble
raspberries & cream verrine, tropical fruit
salsa, toasted pistachios, crema
catalana, carrot cake, mascarpone
cream, caramel drizzle

Warm Treats

Beignets, vanilla sugar Pumpkin bread & butter pudding, bourbon crème anglaise

Interactive Ice Cream Sundae Bar Vanilla bean, Belgian dark chocolate,

Vanilla bean, Belgian dark chocolate, strawberry ice cream

Crushed Oreos, mini-M&Ms, Reese's Pieces, brownie bites, hot fudge, peanut nougatine, toasted almonds, cherries, candied pecans, fresh strawberries, whipped cream, maraschino cherries, rainbow sprinkles, gummy bears, shredded coconut, caramel sauce, strawberry coulis

\$90 Adults (includes bottomless sparkling wine/mimosa), \$46 children 6–12 (plus tax & service charge)
Complimentary for Children 5 & Under Seating Available Every 30 Minutes
From 10:30 a.m. to 3:00 p.m.

