



# GIVE THANKS

THURSDAY, NOVEMBER 28 IN THE GRAND BALLROOM

## LATE BREAKFAST

Assorted Meats – Applewood Smoked Bacon, Blueberry Sausage, Local Kielbasa & Green Chile Sausage  
Classic Eggs Benedict  
Roasted New Potatoes  
Sliced Seasonal & Assorted Farmers Market Fruit  
Fresh Berries  
Warm Butter Croissants & Fruit Danish  
House-Made Scones, Muffins & Seasonal Breads  
Sweet Cream Butter & House-Made Jams

## CHEF PREPARED OMELETS

Cage- Free Eggs prepared with your choice of:  
Smoked Ham/ Cheddar Cheese/ Jack Cheese/ Sliced Mushrooms/ Diced Tomato/ Diced Onions/ Bell Peppers/ Sausage/ Bacon/ Asparagus/ Spinach  
Homemade Tomatillo Salsa & Ranchero Salsa

## SOUPS, SALADS AND SUCH

Roasted Butternut Squash  
Bolo's Chicken Tortilla Soup  
Local Lettuce & Garden Vegetables  
House-Made Dressings & Vinaigrettes  
Smoked Shellfish, Tomato & Orange with Cracked Wheat, Herbs & Roasted Tomato Vinaigrette  
Rotisserie Chicken, Smoked Cheddar, Pepperoncini and Red Onion Salad with Buttermilk Vinaigrette  
Antipasti Display with Selection of Local & Imported Cheeses, Cured Meats & Paté  
Roasted & Grilled Pickled Vegetables  
Charred Corn Hummus & Assorted Crisps

## CARVING STATION

Herb Roasted Turkey Breast, Giblet Gravy, Cranberry Relish Cornbread & Jalapeño Stuffing  
Mesquite Smoked Ribeye Loin with Charred Red Onions, Peppercorn Jus and Horseradish Cream  
Sweet Rolls

## THANKSGIVING FEAST

Red Wine Braised Beef, Pearl Onions & Forest Mushrooms  
Wild Rice Pilaf  
Rotisserie Chicken, Griddled Orange, Serrano, Tomatillo Sauce  
Grilled Swordfish, Pancetta, Savoy Cabbage, Marble Potato, Charred Lemon Butter  
Green Bean Casserole  
Bacon, Pecan & Garlic Brussels Sprouts  
Candied Yams with Ginger & Blistered Marshmallow  
Roasted Garlic Mashed Yukon Gold Potatoes  
Sage & Sausage Stuffing  
Parmesan & Sweet Cream Butter

## PIZZA & PANINI STATION

Classic Margherita/Sausage & Peppers  
Heirloom Tomato & Mozzarella Panini  
Smoked Pastrami, Sauerkraut & Swiss on Rye

## SEAFOOD DISPLAY

Poached Gulf Shrimp, Gulf Coast Oysters, Snow Crab Legs & Claws, Marinated Mussels, Charred Octopus Salad & Ceviche  
Smoked Cocktail Sauce, Remoulade, Watermelon Mignonette, Tabasco, Crackers & Lemon Wedges

## SWEET STUFF

An assortment of Holiday Favorites-Pies, Tarts, Cakes & Mousse  
Bread Pudding with Vanilla Bourbon Sauce

SEATING EVERY 30 MINUTES BEGINNING AT 10:30AM /  
LAST SEATING AT 2:00PM

ADULTS \$65.00

SENIORS (65+) AND UNIFORMED MILITARY \$55.00

CHILDREN 6-11 \$25.00/5 AND UNDER COMPLIMENTARY

ABOVE PRICES DO NOT INCLUDE 24% SERVICE  
CHARGE AND SALES TAX