



HARVEST BRUNCH BUFFET

November 24, 2022 | 11:00 am – 3:00 pm

FRESH BOUNTY

FRUIT & YOGURTS

Watermelon, Honeydew Melon, Cantaloupe, Pineapple, Fresh Berries
Chia Seed Pudding • Yogurt Parfaits

LOCAL CHEESE DISPLAY

With Accompaniments

SALADS

Caprese • Persimmon Salad • Potato Salad

RISE & SHINE

OMELET STATION

Peppers, Mushrooms, Tomatoes, Onions, Sausage, Bacon, Spinach, Cheese

AVOCADO TOAST

Gluten-free Toast, Fresh Avocado

SAVORY SIDES

Maplewood Bacon, Chicken Apple Sausage, Roasted Potatoes

HOUSEMADE BREAKFAST PASTRIES

FROM THE SEA

COCKTAIL SHRIMP & CRAB CLAWS STATION

Lemon, Cocktail Sauce, Tartar Aioli

SMOKED SALMON DISPLAY

Capers, Onions, Dill Cream Cheese

THANKSGIVING FAVORITES

ROASTED TURKEY CARVING STATION

Cranberry Sauce, Gravy

SEASONAL SIDES

Butternut Squash Bisque, Mashed Potatoes, Roasted Seasonal Vegetables

DESSERT

SWEET SLICES

Pumpkin Pie, Dutch Apple Pie, Orange Cranberry Cobbler, Pear Pecan Tart

BAKED BITES

Spiced Chocolate Cream, Assorted Macaroons, Belgian Chocolate Chip Cookies, Hazelnut Beignet

\$139 per person • \$70 per child ages 6-12 • \$35 per child ages 2-5
Pricing excludes beverages, tax, and gratuity.