

THANKSGIVING DAY MENU

MEXICAN PLATEAU

SKEAKFASI DUFFE

Chilled Fruit Juice

Breakfast Pastries

Bagels and Cream Cheese

Fresh Seasonal Fruits

Greek Yogurt

Hot Steel-Cut Oatmeal and Cereals

Chorizo con Huevos Onion, Tomato, Jalapeño, Queso Fresco

Cage Free Scrambled Egg

Cage Free Scrambled Egg Whites

Papas a la Mexicana

Smokehouse Bacon

Pork Sausage

MEDITERRANEAN

LUNCH BUFFET

Mixed Greens Feta, Cucumber, Garbanzo, Tomato, Red Onion, Oregano Vinaigrette

Couscous Salad Kale, Red Onion, Cranberries, Butternut Squash

Grilled Chicken with Sundried Tomatoes, Artichokes and Caper

Baked Sole with Onion, Tomatoes and Olives

Lemon Rice

Tzatziki

Hummus

Grilled Flat Bread

Chocolate Pistachio Brownies

THANKSGIVING DINNER

DINNER BUFFET

Pumpkin Soup Crème Fraîche

Garlic Roasted Turkey Thyme and Pink Peppercorns, Cranberry Sauce with Cointreau and Star Anise

> Pecan Maple Glazed Salmon Parsley and Orange Vinaigrette

Baby Kale Salad Granny Smith Apples, Dried Cranberries, Radishes, Toasted Walnuts and Bacon-Brown Sugar Vinaigrette

> Roasted Heirloom Carrots and Parsnips Harissa

> **Classic Bread Stuffing** Chestnuts, Parsley, Sage, Celery, Onions

Garlic Scented Mashed Potatoes Sage and Rosemary Gravy

Baked Marshmallow Yams Cinnamon Syrup

Zucchini Bread

Pumpkin Pie

Peach Cobbler Vanilla Ice Cream