

Catalina Ballroom Thanksgiving Brunch

Adults \$85.00 | Children 4-10 \$32.00 | Children under 4 Free
Catalina Ballroom from 10am to 3pm

Soup

Puree of Butternut squash, Coriander Scented Crème Fraiche

From the Carving Board

Tangerine Maple Cured Roasted Free Range Turkey, Giblet Gravy, Cranberry Cassis Compote

Rosemary Roasted Prime Rib, Madeira Jus

Cedar Wood Roasted Pacific Salmon, Grape — Sweet Mustard Savor

Rose water Cured Roasted Pork loin, Pineapple — Sweet Raisin Chutney

Hot Display

Creamy Yukon Gold Mashed Potatoes

Sweet Potato Confit, Pecans

Creamy Corn & Pancetta Grits

Brussels Sprouts, Sweet Mustard & Peppery bacon, Honey Roasted Parsnips, Rutabaga, Turnips, Kohl Rabi, Carrots

Acorn Squash Gratin

Roasted Apple, Chestnut & Sage Brioche stuffing

Omelet & Egg Station

Egg Beater, Eggs whole, Cracked Eggs, Mushrooms, Peppers, Cheddar & Swiss Cheese, Chives, Onions, Ham,

Smoked Salmon, Bacon, Tomato

Poached Eggs, Turkey Hash, Citrus Hollandaise

Apple Wood Smoked Bacon, Country Sausage, Chicken Sausage

Waffle Station

Traditional Waffle, Chocolate Waffle, Pumpkin Waffle

Condiments:

Blue Berry Compote, Whipped Cream, Vermont Maple Syrup, Strawberry Sauce, Butter Scotch Sauce,
Fresh Berries, Bananas, Toasted Almonds, Whipped Butter, etc.

Chilled Salads

Four Kinds of Organic Greens Separately Presented in Cucina Ware

Condiments Selection of California Olive Oils & Vinegars, & Selection of Autumn Dressings

Carpaccio of Roasted Beets Salad

Roasted Acorn Squash, Goat Cheese, Candied Pecans, Pomegranate - Frisee salad

* Guided by principles of sustainability, this menu is subject to change pending the availability of fresh ingredients.

Chilled Seafood Display

Chilled Shrimp & Crab Claws

Fresh Oysters on the Half Shell

Mango Mustard, Cocktail sauce, Kumquat - Champagne Cocktail Sauce, Lemons

Sushi Display

Condiments: Gari, Soy Sauce, Wasabi, Chop Sticks

Carving Station with Server Attendance

Pastrami Style

Smoked Salmon

Smoked Trout

With Assorted Condiments, Diced Red Onions, Tomato Fine Diced, Creamed Horseradish,
Fine Sliced Chives, Honeyed Creole Mustard, Capers, Cream Cheese

Baby Bagels with Toaster

Cheese & Charcuterie display

California Cheese Board (8 kinds)

House Made Jams & Chutneys, Dried Fruit, Nuts

Prosciutto, Speck, Salamis

Marinated Cipollini Onions, Gherkins, Gourmet Mustards,

Rustic Country Breads, Crostini, Flat Breads

Artichoke - Smoked Salmon Terrine, Lemon Dill Aioli

Woodland Mushroom Terrine, Tarragon – Crème Fraiche

Individual Seasonal Fruit & Berry Display

Desserts

Pumpkin Custard Persimmons Profiteroles

Pumpkin Spiced Pumpkin Pot De Crème

Pumpkin Ice Cream

Vanilla Bean ice-cream

Pumpkin Pie

Pumpkin Pear Pecan Tart

Apple Vanilla Stuffed Pumpkin Donuts

Polenta berry Panna Cotta

Strawberry Rhubarb Tart

Dip Dish Apple Pie

Pecan Pie

Sweet Potato Cheese Cake

Chocolate Nutmeg Chocolate Torte

Caramel Apples Crème Brulee