



Thanksgiving Brunch Buffet 2023

Hotel Bennett Crown Ballroom
Thursday, November 23 | 10:30 – 2:30 pm
Adults 125.00 per guest, Children 45.00 (under 12)

Complimentary Prosecco Included

DISPLAYS

FRUIT PLATTER

Strawberries and Blueberries, Pineapple, Honeydew
Cantaloupe, Dragon Fruit

CHEESE & CHARCUTERIE

Manchego Cheese, Gruyere, Aged Cheddar, Brie, Chorizo, Sopressata
Prosciutto, Salumi, Apricots, Spiced Pecan, Artisanal Breads

SEAFOOD DISPLAY

Steamed Mussels, Snow Crab Claws, Crawfish, Poached Shrimp, Oysters
Scallop Ceviche, Mignonette, Lemon, Cocktail Sauce, Horseradish

SMOKED SALMON

Chive Cream Cheese, Pickled Onions, Capers, Baby Tomatoes

SALADS

Arugula, Shaved Carrots, Roasted Apples, Toasted Pine Nuts
Fennel Yogurt Dressing

Black Eye Peas, Tomato, Red Peppers, Champagne Vinaigrette
Red Onion

STATIONS

BREAKFAST

Aged Cheddar Scrambled Eggs

Roasted Fingerling Breakfast Potatoes, Onions, Peppers

Bacon, Chicken Sausage, Maple Glazed Ham

Buttermilk Pancakes, Bourbon Pecan Syrup

OMELET & EGG

Whole Eggs, Egg Whites, Bacon, Sausage, Spinach, Peppers
Mushrooms, Aged Cheddar, Pimento Cheese, Tomato, Onion, Ham

CARVING

Herb Roasted Joyce Farms Turkey

Thyme Gravy, Orange-Cranberry Chutney

Peppercorn Roasted Prime Rib

Black Truffle Jus

Citrus-Crusted Norwegian Salmon

Yuzu Vin Blanc

SIDES

Cinnamon-Maple Roasted Sweet Potatoes

Roasted Winter Squash with Feta and Pomegranate Seeds

Brussel Sprouts, Cranberry-White Balsamic Gastrique

Yukon Gold Potato Puree

Cornbread-Apple Stuffing, Thyme Gravy, Orange-Cranberry
Chutney

DESSERT STATIONS

MINI DESSERTS

Pumpkin Pie

Pecan Pie

Coconut Cake

Chocolate Mousse Cake

Grand Marnier Mousse Cup

Key Lime Parfait

Red Velvet Cream Puff

COOKIES

Chocolate Chips Cookie

Gingersnap Cookie

Snickerdoodle Cookie

Chocolate Brownie

Sablé Breton

WARM DESSERTS

Apple Crumble with Vanilla Whipped Cream

Warm Chocolate Cake