

Breakfast

Served between 10.00am – 3.00pm
Seassonal Fruit
Fruit Yogurt
House-made Granola
Toasted Bagels with Cream Cheese
Assorted Muffins
Cream Cheese, Blueberry & Cherry Danish
Scrambled Eggs
Smokehouse Bacon & House-made Sausage
Buttermilk Biscuits & Sausage Gravy

Salads & Appetizers

Alaskan Snow Crab Legs, Drawn Butter
Peel & Eat Shrimp, House-made Cocktail Sauce
Oysters on the Half Shell, Champagne Mignonette
Local & Imported Cheese
Curried Shrimp Salad
Grilled Jerk Beef Salad
Leek & Potato Soup
Fresh Garden Salad Bar

Entrees

Herb Roasted Turkey, Natural Roasting Juices
Salmon Dijonaise with Red Pepper Coulis
Herb Roasted Strip Loin, Braised Potatoes & Caramelized Shallots with Roasted Mushroom Jus
Ozark Cornbread Stuffing
Cranberry, Apple & Walnut Stuffing with Sausage
Roasted Sweet Potatoes, Candied Pecan Glaze
Creamed Corn Casserole
Roasted Fall Vegetables with Honey Rosemary Butter
Mashed Potato with Classic Giblet Gravy
Blackened Shrimp & Green Chili Grits, Andouille Cream Sauce *
Pork Scallopini with Boursin Cream Sauce & Herbed Spatzel*
*Served after 3.00pm

Carving and Cooking Station

Omelets, Prepared to Order**
Malted Belgian Waffles & Pure Maple Syrup**
**Served between 10.00am – 3.00pm
Roasted Turkey
Brown Sugar Glazed Ham

Desserts

Pumpkin Pie
Pecan Pie
White Chocolate Raspberry Cheesecake
Spiced Bunt Cake
Cranberry Linzer Tart
Maple Custard Tart
Apple Cupcakes Brown Sugar Icing
Raspberry Coconut Cream Puffs
Carrot Cake
Coconut Cake
Caramel Apple Pie