

# Thanksgiving Day Brunch

November 23<sup>rd</sup> 11am to 5pm

## Garde Manger Table

Baby Kale & Roasted Chickpeas, Red & Yellow Peppers/Lemon Vinaigrette  
Winter Vegetable Salad/Balsamic Vinaigrette

Traditional Tossed Salad/Field Greens, Roma Tomatoes, Cucumbers/Ranch & Italian Dressings  
Marinated Mushrooms/Cottage Cheese/ Pumpkin Mousse Trifle/Relish Tray with Bread & Butter  
Pickles, Assorted Olives, Fresh Vegetables

## Chefs Displays

### Smoked Fish Display

Smoked Lake Trout Polenta Bites  
Beetroot Cured Salmon, Smoked Whitefish Pate, Smoked Oysters  
Assorted Crackers

### Domestic Cheese Display

### Fruit Kabob Turkey Centerpiece

Fruit Salad

### Shrimp Cocktail

## Carving Station

Smoked Dearborn Ham  
Maple Bourbon Glaze  
Cider Brined Turkey  
Orange-Thyme Jus, Cornbread & Sausage Dressing, Cranberry Sauce

## Buffet

### Breakfast Strata

Sausage, Spinach, Roasted Tomatoes, Gruyere & Parmesan Cheese

### Bacon & Sausage

### Classic Green Bean Casserole

Portabella Mushroom Béchamel, Fried Onions

### Duchess Potatoes & Classic Turkey Gravy

### Pecan Crusted Sweet Potato Soufflé

### Spaghetti Carbonara

Pancetta, Shredded Brussels Sprouts, Shaved Parmesan

### Breaded Pork Chops

Roasted Vegetable Orzo

### Crab Stuffed Mushrooms

Goat Cheese, Lump Crab, Grilled Scallion

## Kids Table

### Pumpkin Pancakes

Candied Pecans, Cinnamon Whipped Cream

### Sausage Corn Dogs

Maple Syrup

## Pastry Table

Pastry Chefs Selection of Holiday Themed Cakes & Pies, Assorted Sweets, Pumpkin Brulee, Pumpkin Roulade  
Petit Fours & Warm Dessert Selection, Chocolate fountain

***\$44.95pp***

***Children 6-10 \$21.95***

***5 & under free***

***Tax and Gratuity not included.***

***For reservations call (989) 775-5332***

***SECR Ball Room***