

Celebrate **THANKSGIVING.**

Thursday, November 28

Please call for reservations | 361.886.3525

Bayfront Breakfast Bar

Made to order Omelets with assorted fillings and fresh salsas
Dutch Blintzes with toppings to include maple syrup, whipped cream, fresh fruit, toasted pecans, whipped butter
Applewood smoked bacon, all natural sausage links
Seasoned Potatoes O'Brien
Assorted Breakfast Breads, Kolaches and Pastries

Garde Manger

Displays of regional and tropical sliced fresh fruits, crudités, and international cheeses
Display of Charcuteries
Peel and Eat Shrimp with Remoulade and Cocktail Sauces
Whole Poached Salmon in Aspic
Niçoise Salad, Curried Cous Cous Salad, Marinated Vegetable Salad, Ambrosia Salad, Chef's Garden Greens

Carving Stations

Vermont Maple Glazed Ham
Roast Turkey
Blackened Prime Rib
Horseradish cream, assorted mustards, and traditional trimmings

Entrées

Roast Breast of Chicken with Orange Salsa
Ginger Lime Mahi Mahi
Roast Seasonal Vegetable Medley
Maple Bacon Green Beans
Traditional Mashed Potatoes with Brown Gravy
Candied Sweet Potatoes
Cornbread Stuffing

Kids Buffet

Mini Pizzas
Macaroni & Cheese
Chicken Tenders
Tater Tots

Sweet Endings

Sticky Pecan Bars, House Made Macrons
Cheesecake Bites, Fruit Tartlets, White and Dark Chocolate Truffles, Miniature Éclairs, Cream Puffs, Individual Trifles, and assorted Holiday Surprises

\$65++ Adults - Including Mimosas
\$30++ Children 6 - 12
Complimentary for Children 5 & Under
Seating Available Every Half Hour
From 10:30 a.m. to 2:00 p.m.