

# *Celebrate* THANKSGIVING.

**Thursday, November 23**

Please call for reservations | 361.886.3525

## **Bayfront Breakfast Bar**

Made to order Omelets with assorted fillings and fresh salsas

Made to Order 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

## **Coastal Stations**

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

## **Action Stations**

Vermont Maple Glazed Ham

Roast Turkey

Horseradish cream, assorted mustards, and traditional trimmings

## **Entrées**

Roast Breast of Chicken with Orange Salsa

Ginger Lime Swordfish

Fall Vegetable Medley

Maple Bacon Green Beans

Traditional Mashed Potatoes with Brown Gravy

Candied Sweet Potatoes

Cornbread Stuffing

## **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.**