



Thanksgiving Brunch

Bakery

Butter Croissants, Pain Au Chocolate, Almond Croissants
Muffins and Breakfast Breads

Freshly Baked Breads

Rye, Wheat, Sourdough, Cinnamon, Multi Grain and Raisin Toast
Farmhouse Butter, Preserves, Honey and Marmalade

Avocado Toast

Mashed Avocado, Sliced tomato, Chopped Bacon, Chopped Egg

Juices

Freshly Squeezed Orange and Grapefruit Juice
Apple, Tomato, Cranberry, Pineapple, V8

Egg Station

Classic Egg Benedict

Toasted English Muffin, Canadian Bacon, Poached Egg
Hollandaise Sauce

Scrambled Egg

Applewood Smoked Bacon

Chicken Apple Sausage

Breakfast Potato Medley



Omelet Station

Create Your Own Omelet:

Mushrooms, Peppers, Tomatoes, Onion, Bacon, Black Forest
Ham, Spanish Chorizo, Crab Meat, Cheddar Cheese
Swiss and Pepper Jack

Fish Crudo Station

The Willard Home Smoked Salmon, Hamachi Crudo

Mini Assorted Bagels, Horseradish Crème Fraîche
Traditional Garnish and Condiments

Charcuterie and Cheese

Prosciutto di Parma, Coppa, Sopressata, Salame Felino
Pâté de Campagne, Bresaola, Dry Chorizo

Homemade Pickled Vegetables, Selection of Mustards and Baguette
Croutons

Selection Of Boucheron
Goat Cheese, Gorgonzola Picante
Blue Cheese, French Brie, Gruyere Cheese, Smoked Gouda
Aged Cheddar

Selection of Crackers, Bread Sticks and Mini Fusette

Seafood Station

Oysters in Half Shell, Lobster Tail, Prawns, Crab Claws



Marinated Mussels

Cocktail Sauce, Tartar Sauce, Red Pepper Remoulade, Classic
Mignonette, Cognac Mousseline
Lemon And Lime Wedges, Selection of Tabascos

Soup Station

Butternut Squash Bisque
Mascarpone, Amaretto Cookies

New England Clam Chowder
Saltine Crackers

Salad Station

Mesclun Greens
Watermelon Radishes, Cucumber Noodles
Champagne Vinaigrette

Baby Spinach
Roasted Butternut Squash, Dried Cranberries, Candied Pecan
Maple Vinaigrette

Red And Green Baby Romaine
Fried Capers, Parmesan, Miniature Croutons, Caesar Dressing

Roasted Beets Salad, Goat Cheese Crumble, Orange Segment
Citrus Honey Vinaigrette



Carving Station

Roasted Herb Marinated Turkey and Twice Cooked Turkey Thigh
Classic Gravy with Giblets, Orange Scented Cranberry Sauce

Corn Bread Stuffing, Oyster Stuffing and Port Wine Apple Stuffing

Baked Ham

Grand Marnier Apricot, Honey Gloves, Rum Pineapple Glaze

Slow Roasted Prime Rib

Horseradish Cream with Assorted Silver Dollar Roll

Hot Items

Seared Salmon Filet

Creamed Leek, Citrus Beurre Blanc Sauce

Herb Roasted Wax Bean

Mashed Potato

Marshmallow Sweet Potato Gratinée

Kids Table

Mac & Cheese

Mini Cheeseburgers

Fried Chicken Fingers

Honey Mustard

Miniature Corn Dog Bites



Curly Fries

Cheese, Celery and Rainbow Carrot Sticks

Fresh Fruit Platter

Chocolate Chip Cookies

Peanut Butter and Jelly Sandwiches

Desserts

Assorted Chocolate & Fruit
Mousse Filled Verrines

Miniature Pumpkin Pie

Miniature Chocolate Pecan Tarts

French Macarons

Pumpkin Cheesecake Bites

Cinnamon Crème Brulee

Baked Chocolate Cream Pie

Raspberry Mousse Cake

Tropical Mango Mousse Cake



Assorted Pralines

Petit Four Sec Cookies

Fresh Berries with Citrus Sabayon

Chocolate Dipped Strawberries

Chocolate Cups Filled with Milk Chocolate Mousse

Lemon Meringue Tarts

Fresh Fruits Trats