

# 2022 THANKSGIVING MENU

THE GRAND BALLROOM

## SALADS

### Seasonal Mixed Salad Greens

*Hearts of Romaine Salad Served with an Assortment of Salad  
Condiments & Seasonal Dressings*

### Greek Quinoa

*With Feta Cheese, Tomato, Cucumber, Black Olives, Red Onions, and  
Chickpeas*

### Tropical Fruit Ambrosia Salad

*With Mango, Pineapple, Banana, Strawberries, Pecans, Grapes,  
Marshmallows, and Coconut*

## ASSORTED FRUITS

### Sliced Melons, Pineapple Oranges

### Seasonal Berries

*Strawberries, Blueberries, Blackberries, and Raspberries*

### Assorted Cheese Boards with Dry Fruits and Arrangement of Nuts

## OMELET & BREAKFAST STATION

### Omelets Cooked to Order With an Assortment of Condiments

*Mushrooms, Cheddar Cheese, Tomatoes, Ham, Bacon, Red & Green  
Peppers, Sausage, Spinach*

### Country Scramble Eggs

### Bacon & Sausage Patties

### Breakfast Potatoes

## SEAFOOD STATION

### Chilled Cocktail Shrimp

*Served with Zesty Cocktail Sauce and Cajun Remoulade Sauce*

### Chipotle-Infused Salmon, Lemon Dill & Tuscan-Style Marinated Salmon

*Served with Capers, Chopped Boiled Eggs, Red Onions, Cream  
Cheese, and Pepperoncini Cream Cheese*

## ENTREÉS & SIDES

### Grilled Mahi Mahi

*Served with Italian Salsa Verde*

### Pan-Seared Pork Cutlets

*Served with a Honey Garlic Sauce*

### Cornbread & Sausage Stuffing

### Apple Cinnamon Cranberry Sauce

### Sour Cream & Bacon Green Bean Casserole Roasted Spaghetti Squash with Brown Butter

### Rustic Mashed Potatoes & Brown Gravy

### Bourbon-Infused Candied Yams with Marshmallows

## CARVING STATION

### Traditional Oven-Roasted Turkey

*Served with Savory Turkey Gravy*

### Dr. Pepper Glazed Clove Spiced Ham

### Garlic-Crusted Prime Rib of Beef

*Served with Rosemary Au Jus*

## DESSERT

### Assortment of Holiday Cakes

### Festive Bread Pudding

### Apple Pie

### Cherry Pie

### Pumpkin Pie

### Pecan Pie

## CHILDREN OFFERINGS

### Cowboy Tater Tot Casserole

### Warm Peanut Butter & Jelly Sliders

### Ham & Cheese Quesadillas