



Thanksgiving

Menu

Specialty Salads

Thyme Roasted Butternut Squash with Roasted Pumpkin Seeds,
Dried Cherries, & Feta Cheese
Spinach and Arugula Salad with Pickled Shallots, Prosciutto,
Parsnip Chips & Bartlett Pears
Melon Abrosia with Toasted Coconut

Crudites and Cured Meats

Raw locally grown Heirloom Vegetables from Chef's Harvest Farm
with accompanying sauces
Pickled Vegetables & Olives
Cured Meats including Summer Sausage, Salami & Mortadella

Chilled Seafood

House Smoked Mountain Rainbow Trout
Smoked Mussels
Shrimp Cocktail with traditional Cocktail Sauce
Dill Cream Cheese, Capers, Toast points & Artisanal Crackers

Carved Meat

Horseradish & Herb Prime Rib of Beef - Horseradish Creme
& Au Jus
House Roasted Turkey Breast - Cranberry sauce
& Giblett Gravy

Breakfast

French Toast with Syrup, Mixed Berries & Chantilly Cream
Applewood Smoked Bacon & Southern Style Sausage
Omlets prepared by our chefs with a variety of fillings

Thanksgiving

Menu

Main Entrees

Honey Baked Ham
Roasted Pork Loin with Forest Mushroom Ragout
Slow Cooked Salmon with Creamed Leeks

Sides

Sweet Potato Casserole with Brown Sugar, Marshmallow
& Candied Pecans on the side
Loaded Baked Potato Station with a variety of toppings
Southern Style Braised Greens with Smoked Ham Hock
& Bacon
Sauteed Green Beans with Crispy Onions
Roasted Asparagus
Traditional Cornbread Stuffing
Roasted Pumpkin Soup
Leek and Yukon Gold Vichyssoise

Desserts

Flourless Gluten Free Chocolate Tort
Mixed Fruit Cobbler
Pecan Pie
Pumpkin Pie
Red Velvet Cake

\$44.95 plus tax and 20% service charge
Children 6-12 \$18.95
Children under 6, free



CROWNE PLAZA
HOTELS & RESORTS