



HOTEL CONTESSA®

Luxury Suites on the Riverwalk



THANKSGIVING BRUNCH

Caesar Salad with Marinated Olives, Croutons, Roasted Garlic Caesar Dressing

Tropical Sliced Fruit with Fresh Berries and Honey Yogurt

Cold Smoked Salmon with Boiled Eggs, Capers, Onions,
Tomatoes, Parsley, Cream Cheese and Bagels

Poached Shrimp Cocktail with Horseradish Cocktail Sauce and Remoulade

Gulf Oysters on the Half Shell with Mignonette and Lemons

Orzo Pasta Salad with Gulf Shrimp, Chiffonade of Arugula, Roasted Peppers,
Grape Tomatoes and a Lemon Basil Vinaigrette

Baby Lettuce with Fall Vegetables, Cheeses, Croutons, Beans,
Ranch Dressing, and Champagne Vinaigrette

Cheese Board w/ Brie, Local Blue Cheese, White Cheddar, Manchego,
Marinated Fresh Mozzarella, Boursin, Gruyere, Dried Fruits, Tomato Jam,
Pepper Marmalade, Breads, Crackers, and Local Honey

HOT & SAVORY

Braised Beef Short Ribs with Root Vegetables of Parsnips, Carrots,
Turnips, Onions, and Celery and a Braising Jus

Skuna Bay Salmon with Artichoke and Tomato Ragout with Lemon Beurre Blanc

Buttery Herb Rainbow Carrots with Maple Thyme Glaze

Roasted Berkshire Pork Loin with White Bean and
Spanish Chorizo Fricassee Dressed with Chimichurri

Roasted Brussels Sprouts with Bacon Jam

Simply Fresh Green Beans with Sweet Cream Butter, Garlic,
and Crispy Buttermilk Onion Rings

CHEF'S CARVING STATION

Garlic Rubbed Carved to order Prime rib
Au Jus
Horseradish Cream

Carved to Order Tom Turkey with Giblet Gravy
Cranberry and Orange Relish

Carved to Order Bone in Ham with Pineapple and Brown Sugar
Dijon Mustard
Traditional Sage and Sausage Stuffing
Garlic Mashed Potatoes
Assorted Rolls

BREAKFAST

Omelet Station with Assorted Condiments

Scrambled Eggs

Fluffy Pancakes

Stewed Oats with Cinnamon and Brown Sugar

Assorted Cereals and Granola

Fruit Infused Yogurts

Oven Roasted Breakfast Potatoes

Buttermilk Biscuits and Sausage Gravy

Apple Smoked Bacon and Pork Sausage Links

Waffle Bites with Texas Pecan Banana Syrup

FRESH BAKED BREADS & PASTRIES

Banana Nut Bread
Lemon Poppy Muffins
Blueberry Muffins
Double Chocolate Muffins
Assorted Danishes
Jalapeño Cornbread Muffins
Croissants

CHEF'S DESSERTS

Warm Chocolate Chip Cookies

White Chocolate and Macadamia Cookies

Oatmeal Raisin Cookies

Pumpkin Pie

Cranberry and Almond New York style Cheesecake

Carrot Cupcakes with Cream Cheese Frosting

Black Forest Cupcakes

Apple Pie

Pecan Pie

PRICING

Adults: \$55

Children (6-13): \$20

Children 5 & Under: FREE

Prices do not include tax or gratuity.