

Thanksgiving Brunch Thursday, November 27th

Reservations encouraged | 361.886.3525 | opentable.com

Bayfront Breakfast Bar

Made to order Omelets with assorted fillings and fresh salsas

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

Garde Manger

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
Classic Composed Salads:
Niçoise Salad, Curried Cous Cous Salad, Marinated Vegetable Salad,
Ambrosia Salad, Garden Greens

Carving Stations

Vermont Maple Glazed Ham Roast Turkey Blackened Prime Rib Horseradish cream, assorted mustards, and traditional trimmings

Buffet

Roast Breast of Chicken with Orange Salsa Bock-Braised Cajun Shrimp Roast Seasonal Vegetable Medley Maple Bacon Green Bean Casserole Traditional Mashed Potatoes with Brown Gravy Candied Sweet Potatoes Cornbread Stuffing

Kids Buffet

Mini Pizzas Macaroni & Cheese Chicken Tenders Tater Tots

Sweet Endings

Sticky Pecan Bars, House Made Macrons, Cheesecake Bites, Fruit Tartlets, White and Dark Chocolate Truffles, Miniature Éclairs, Cream Puffs, Individual Trifles, Ginger Snap Banana Pudding, Petit Pecan Pies, Pumpkin Tarts and Assorted Holiday Surprises

Adults \$67++ | Children 6-12 \$35 | Kids under 5 Eat Free Seating Available Every Half Hour 10 a.m. - 2 p.m.

