

Thanksgiving Brunch

BREAKFAST

Nemacolin Benedict

English Muffin, Maple Flavored Sizzled Ham, Poached Egg and Hollandaise

Apple Wood Smoked Bacon

Maple Sausage Links

Waffles

Vanilla Batter, Macerated Strawberries, Chocolate Chips, Whipped Cream and Syrup

Cheese Blintz

Apple Walnut Compote

Vegetarian Quiche

Shredded Potato Crust, Baby Spinach, PA Moonlight, Mushroom, Caramelized Onion, Jarlsberg Cheese and Basil Pesto Cream

STATIONS

Omelet Station

Eggs, Egg Whites, Ham, Bacon, Sausage, Lump Crabmeat, Asparagus, Diced Peppers, Baby Spinach, Salsa, PA Mushrooms, Pepper Jack Cheese, Boursin, Sharp Cheddar and Swiss

Carving Station

Roast Herb Stuffed Fayette County Pork Loin, Thyme, Parsley, Rosemary, Pureed Garlic and Grilled Apple Pecan Chutney

Sun-Ripened Fruit & Berry Display

Honeydew, Cantaloupe, Pineapple, Watermelon, Kiwi, Star Fruit, Fresh Berries, Red Seedless Grapes, House-made Granola, Banana Fosters Greek Yogurt and Brown Sugar Dip

Artisan Cheese Board

4 Year Aged Cheddar, Buttermilk Bleu, Beemster Gouda, Gran Cru, Fontina, Honey Dijon, Horseradish Whole Grain Dried Cherry Chutney and Assorted Crackers

Fresh & Crisp Salad Bar

Crisp Romaine Hearts & Mixed Field Greens Grape Tomatoes, English Cucumbers, Sweet Peppers, Red Onion, Beets, Mixed Olives, Smoked Bacon, Hard Boiled Egg, Focaccia Crouton, Feta & Bleu Cheeses, Buttermilk Ranch, White Balsamic Red Raspberry and Creamy Caesar

Petite Tea Sandwiches

Smoked Turkey Salad, Arugula Mayo, Cranberry Chutney, King Crab and Avocado BLT

Raw Bar

Citrus Poached Gulf Shrimp, Alaskan Snow Crab Claws, Ameripure Oysters, Tomato Horseradish Sauce, Brandy Sauce, Spicy Mustard, Old Bay Mignonette, Drawn Butter and Lemon Segments

SCRATCH KITCHEN SALADS

Cranberry, Wild Rice Pecan Salad with Feta Cheese

Blood-Orange Vinaigrette

Sweet Carrot, Honeycrisp Apple and Golden Raisin Salad

Sweet Potato and Yam Salad

Cinnamon Honey Dressing

Marinated Hearts of Palm Salad

Artichokes, Castelverano Olives, Roasted Tomato and Arugula

CHAFFING DISHES

Local Footprint Farm Tom Turkey

Giblet Gravy

Traditional Bread Stuffing

Essence of Marjoram and Sage

Seared Iowa New York Striploin

Brandy Peppercorn Demi

Pecan Crusted Atlantic Salmon

Somerset Maple Glaze

Roasted Fall Vegetable

Brussel Sprouts, Butternut Squash,
Parsnips, Apple Toasted Pumpkin Seeds

Green Bean Casserole

Crispy Onion

Buttermilk Mashed Potato

Grandma's Yams

Butter, Brown Sugar and
Toasted Marshmallow

Bread and Butter

Honey Butter and Herb Butter

DESSERTS

LARGE

Pumpkin Pie

Candied Pecan Cake w/ Brown Butter Pears

Cranberry Almond Crumb Tart

Chocolate Honey Ganache

Sweet Potato Cheesecake with
Toasted Marshmallow

SMALL

Pumpkin Spice Chocolate Whoopie Pies

Cherry Pie Cupcakes

Raspberry Mascarpone Tarts

Brown Sugar Pecan Cookies

Nutella Cheesecake Mousse

White Chocolate Cranberry Cookies

Pumpkin Cheesecake Streusel Bar

Apple Pie Bites

Chocolate Bourbon Pecan Tart

GLASS

Pumpkin Praline Trifle – Gluten Free

Apple Crisp Martini – Dairy Free



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WOODLANDS RESORT

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For more information or to make reservations, please contact a
Resort Reservation Specialist at 724.329.6031.