

Thanksgiving Brunch

AT NEMACOLIN WOODLANDS RESORT 2018

• Breakfast •

NEMACOLIN BENEDICT

english muffin, maple flavored sizzled ham, poached egg, hollandaise sauce

APPLEWOOD SMOKED BACON

BELGIAN WAFFLE

vanilla batter, macerated strawberries, chocolate chips, whipped cream, Pennsylvania maple syrup

VEGETARIAN QUICHE

shredded potato crust, baby spinach, Pennsylvania moonlight mushroom, caramelized onion, tillamook cheddar

• Cold Sides •

FRUIT AND BERRY DISPLAY

honeydew, cantaloupe, pineapple, watermelon, kiwi, house made granola, brown sugar dip

FRESH AND CRISP SALAD BAR

romaine hearts and mixed hydroponic greens, cherry tomato, cucumber, carrot curls, mixed olives, hard boiled eggs, feta cheese, buttermilk ranch, white balsamic, creamy caesar

CARROT SLAW

sweet carrot, honeycrisp apple, golden raisins

MARINATED HEARTS OF PALM

artichokes, castelverano olives, roasted tomato, arugula

CRANBERRY FARRO PECAN

feta cheese, orange vinaigrette

• Appetizers •

ARTISAN CHEESE BOARD

Amish cheese assortment

RAW BAR

citrus poached gulf shrimp, jonah crab claws, gravlax, cocktail sauce, spicy mustard, lemon segments, hard boiled egg, red onion, capers, whipped cream cheese, mini bagel

• Entrees •

LOCAL ROASTED TURKEY

giblet gravy

TRADITIONAL STUFFING

essence of marjoram and sage

SEARED STRIPLOIN

housemade steak sauce

PECAN CRUSTED ATLANTIC SALMON

Somerset maple glaze

• Hot Sides •

ROASTED HARVEST MEDLEY

butternut squash, parsnips, baby carrots, brussels sprouts

GREEN BEAN CASSEROLE

crispy onions

CREAMY MASHED POTATO

GRANDMA'S YAMS

butter, brown sugar, toasted marshmallow

ARTISAN BREADS

honey butter, herb butter

• Desserts •

PUMPKIN PIE

CARAMEL CHEESECAKE

CHOCOLATE ALMOND CAKE

PUMPKIN ROLL

APPLE CRUMB TART

SWEET POTATO CUPCAKE

LEAF SUGAR COOKIE

RED VELVET WHOOPIE PIE

DOUBLE CHOCOLATE FUDGE

CRANBERRY ORANGE MOUSSE

PUMPKIN SNICKER DOODLE

NUTELLA CHOCOLATE TART

PECAN BAR

APPLE CIDER MOUSSE



NEMACOLIN
WOODLANDS RESORT

