

ON SUNDAY WE BRUNCH

Join us for Thanksgiving
on Sunday, Oct 9

10AM & 1PM SEATING

Adult \$75
Senior \$70
Kids (age 3-12) \$35
Kids (age 2 & under) FREE

Chilled Seafood Station

- Cocktail Shrimps & Mussels on Ice
- Oysters on a half shell with Seafood Sauce & Lemon
- Smoked Salmon and House Cured Gravlox with Capers, Shaved Onions, Cream Cheese and Bagel Chips

Live Stations

Fresh Eggs Station – Fried Eggs, Omelets and Scrambled with your choice of toppings

Fresh Waffles & Pancake Station with Berries, Angus Honey, Maple Syrup, Whipped Cream Icing Sugar Fruit Coulis, Chocolate Sauce, Caramel Sauce and Compotes

Baked Potato and Sweet Potato Station – Scallions, Bacon Bit, Crispy Onions, Sour Cream, Chili Flakes, Chili Con Carne, Chives, Hollandaise, Hot Sauce, Tabasco, and more

Carvery Station - Herb Crusted Freshly sliced Roast Prime Rib and Roast Turkey with Horseradish, Jus

Cold Buffet

- Traditional Waldorf Salad
- Roasted Vegetable Salad
- Healthy Quinoa and Edamame in Peach Dressing,
- Mango Coleslaw with Sweet Potatoes
- Build Your Own Salad Station
- California-Style Build-your-own Salad Station
- Smoked Duck Breast with Pear and Ginger Chutney
- Assorted North American Cheese Board with Nuts and Relishes
- Italian Charcuterie Board with Pickles, Mustards and Olives

Hot Buffet

- Braised Beef Short Ribs with Caramelized Shallots and Garlic
- Pan Seared Atlantic Salmon and Rainbow trout with Garlic Butter Sauce, and Orange Fillets
- Pork and Fall Vegetables Goulash
- Seafood Gumbo Fried Rice
- Sweet Potato Casserole with Marshmallows
- Holiday Roasted Vegetables and Chestnuts
- Green Beans Ragout
- Stuffed Mushrooms
- Pasta Americana

Dessert Fiesta

- Warm Bread Pudding with Bourbon Vanilla Sauce and Smucker's Sauces
- Yule Logs, Festive Cake, and Festive Pudding
- Classical Pecan Pie, Apple & Pumpkin Pies
- Carrot Cake, Florentine Cake, and Turkey Cake
- Pecan Pie Cheesecake
- Assorted American Mini Pastries
- Assorted Sliced Fruits Display

Tea, Coffee, Apple or Orange Juice

Reservations

dining@angusglen.com