

THANKSGIVING BRUNCH

Served
11am–2pm

Call 702-869-7381
for reservations.

Thursday, November 24, 2016

\$52 Plus
Tax

C E R E S

Hot Entrees

*Roast Turkey • Veloute • Herb Stuffing
Baked Salmon • Champagne Cream Sauce
Roasted Butternut Squash • Roasted Asparagus • Whipped Potatoes
Cheese Tortellini • Sun-dried Tomato Cream Sauce*

Carving Station

*Peppercorn Crusted Prime Rib of Beef • Au Jus • Horseradish
Maple Glazed Bone-in Ham • Whole Grain Mustard*

Seafood Display

*Shrimp Cocktail • Crab Claws • Marinated Seafood Salad
Brandied Cocktail Sauce • Remoulade • Fresh Lemon*

Antipasti Display

Imported Meats and Cheeses • Grilled and Marinated Vegetables • Olives

Salad

*Caesar Salad • Croutons • Parmesan Cheese • Organic Greens
Assorted Dressings • Roasted Baby Beet Salad*

Smoked Salmon Display

Capers • Shaved Red Onions • Lemon

Sliced Fruit Display

Honeydew • Cantaloupe • Pineapple • Watermelon • Fresh Berries

Bread, Pastry and Cheese

*Assortment of House Baked Muffins • Danish • Croissant
Assorted Flavored Bagels • Plain Cream Cheese
Imported & Artisan Cheese Display • Rustic Breads • Whole Grain Mustard*

Children's Buffet

Beef Sliders • Macaroni & Cheese • Chicken Fingers • Curly Fries

S'mores Action Station

*Artisan Vanilla Coconut • Cinnamon Dark Chocolate • Guava Strawberry
Marshmallows • Homemade Graham Cracker Dough
Dipped into White, Milk or Dark Chocolate*

Dessert Buffet

*Pumpkin Pie, plus an Assortment of Cakes, Pies & Tortes
Warm Desserts • Verrines • French Pastries
Made-To-Order Ice Cream Sundaes*