



DOUBLETREE
BY HILTON™
Presents

Thanksgiving Champagne Brunch

Thursday, November 22nd, 2018

10am to 3pm

CARVING STATIONS

Herb Garlic Crusted Prime Rib with Pan Drip Au Jus
Oven Roasted Turkey with Giblet Gravy or Cranberry Compote

FEATURED ENTRÉES

Salmon with Lemon Garlic Beurre Blanc Sauce
Top Sirloin with Mushroom Blue Cheese Port Demi Sauce
Turkey Breast with Marsala Cream Sauce
Pit Ham with Citrus Raisin Cranberry Sauce

SEAFOOD

Steamed Opilio Crab Legs
Fresh Maki Sushi
Fresh Nigiri Sushi
Shrimp Cocktail
King Crab Legs
Half Shell Oysters
Smoked Salmon Lox

ACCOMPANIMENTS

Salad Bar with Assorted Fresh Toppings & Dressings
Artisan Salads
Seasonal Fresh Fruit & Berry Display
Garden Vegetable Crudités & Assorted Dips
Domestic Cheese Board
French Green Bean & Shitake Mushroom Casserole
Dried Fruit Stuffing
Garlic Mashed Potatoes
Winter Market Vegetables
Assorted Rolls & Butter
Assorted Desserts & Pastries

KIDS BUFFET

Chicken Nuggets, Mac & Cheese and Mini Corn Dogs

<i>Adults</i>	\$ 39.95
<i>Seniors (65 and over)</i>	\$ 34.95
<i>Children (6 to 12)</i>	\$ 13.95

Kids five and under eat for free!

For reservations, please call:

928-773-8880