

# Thursday, November 23, 2023 11:30am-4:00pm Chula Vista Resort

#### **BREADS, PASTRIES & FRUIT**

Artisan Breads and Roll Display
Fresh Seasonal Fruit
Housemade Granola and Cold Cereal
Assorted Yogurts
Assorted Breakfast Pastries

#### **BREAKFAST ENTRÉES & SIDES**

Omelets Made to Order
Eggs Benedict
Crispy Bacon and Sausage
Cottage Potatoes with Peppers & Onions
French Toast Casserole with Lemon Curd

#### **SOUPS, SALADS & APPETIZERS**

Cream of Mushroom Soup
Chicken & Wild Rice Soup
Import & Domestic Cheese Display
Charcuterie Board
Olive Tapenade, Baba Ghanoush, & Hummus
Mixed Greens with Assorted Dressings
Assorted Cold Salads
Cranberry Jelly

#### **STARCHES & VEGETABLES**

Cranberry and Almond Rice Pilaf
Buttered Mashed Potatoes
Giblet Gravy
Sweet Potato Casserole
Green Bean Casserole with Savage Onions
Herb Sage & Apple Dressing

#### **ENTRÉES**

Roasted Turkey Breast
Gaston Gerard Roasted Chicken
Cod Provencal
Beef Tips & Fall Mushrooms
Chef Carved Roast Beef
Honey & Orange Bruléed Pork Loin

## **KIDS CORNER**

Mac & Cheese Chicken Tenders Tater Tots Mini Corn Dogs Buttered Corn

### **DESSERTS**

Assorted Desserts, Pies & Mousses Apple Cobbler Bread Pudding & Crème Anglaise

A 21% service charge will be applied to parties of 7 or more. All prices, times, and menu items are subject to change.