



SOUTHWEST BISTRO

Thanksgiving Buffet

2009

Thursday, November 26th

11:30 AM ~ 4:00 PM

Complimentary Champagne

Antipasto Selection

Smoked and Cured Meats
Marinated Mushrooms & Pickled Vegetables
Marinated Olives, Artichokes, Pepperoncinis & Cherry Peppers
International Selection of Cheeses with dried Fruit, Nuts & local Chutneys
Lima Bean Spread, Hummus & Tapenade with
Flat Breads, Pita Chips & Bread Sticks
Assorted Farmhouse Breads

Salad Buffet

Root Vegetable Curry Salad
Orechiette Pasta with baby Shrimp
Mixed Field Greens with a selection of Dressings & Vegetables
Classic Caesar with white Anchovies & freshly shaved Parmesan Reggiano
Green Bean & purple Fingerling Potato Salad with Mustard Shallot Vinaigrette
Mushroom, Beets & Baby Greens with Herb & Truffle Vinaigrette & Walnuts
Arugula, Roasted Pear & herb Goat Cheese
Fresh Sliced Seasonal Fruit with Berries
Insalate Caprese
Lentil Salad



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Hot Entrees

Grilled Crusted Salmon served with
Spiced Rice & Roasted Poblano and Tomato Salsa
Grilled Marinated Chicken served with
Fettuccini Pasta & Jalapeño Cream Sauce
Goat Cheese-Butternut Squash with toasted almonds
Roasted Garlic Mashed Potatoes
Green Beans Almandine

Breakfast Station

Buttermilk Pancakes and Belgian Waffles
Served with your choice of whipped Butter, warm Maple Syrup,
Pecans, Blueberries, Strawberry Compote & Whipped Cream
Accompanied by a choice of Breakfast Meats & Lyonnaise Potatoes
Omelets, made to order, with a choice of Eggs, Egg Whites or Egg Beaters
Filled with your choice of Cheddar Cheese, Onions, Peppers,
Ham, Chorizo, Bacon, Mushrooms, & Tomatoes.
Peach Smoothie Shots and Yogurt Parfait

Seafood Buffet

Smoked Salmon & White Fish with traditional condiments
Selection of Sushi & Sashimi with pickled Ginger, Wasabi & Soy sauce
Chilled Shrimp, Half-shell Oysters, Alaskan Crab Legs & Crab Claws
with Lemon wedges, Cocktail sauce & Tabasco

Carving Station

Roasted Turkey with Gravy, Cranberry sauce & Cornbread Stuffing
Roasted Prime Rib with Horseradish crust, wild Mushroom, pancetta ragout,
Assorted Mustards & Au jus with Corn Bread & Jalapeño-Cheddar muffins
Maple glazed Ham with Java red eye Gravy & Biscuits



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Dessert Selection

Old-Fashioned Chocolate Cake, Cheesecake,
Fruit Tartlets, Key Lime Pie, Spiced Honey Apricot Cake, Orange Flan,
Chocolate Dipped Strawberries, Carrot Cake, Champagne Chocolate Mousse,
Bread Pudding, Forest Fruitcake, Lemon Charlotte Royale, Tiramisu,
Maple Pecan Pie, Pumpkin Pie, Banana Foster & Assorted Truffles

Kids Buffet

Macaroni & Cheese, Campbell's Tomato Soup,
Turkey Hot Dog on bun with choice of Ketchup or Mustard,
Grilled Cheese Sandwich, Chicken Nuggets with choice of Ranch or BBQ_Sauce,
Apple Sauce, Fruit Cups, Jell-o Cups, Cheese Strings
Organic & Chocolate Milk, Assorted Juices

\$52.00 for Adults \$27 Children 12 and under

No Discounts or Coupons

Reservations Recommended at Opentable.com

Or call 512-480-2035