

# **Zephyr on the Charles**

## **2009 Thanksgiving Day Brunch Buffet**



### ***HOT SELECTIONS***

Crispy bacon and sausage links  
Freshly cooked designer omelets  
Fresh berry crepes  
Eggs benedict with hollandaise sauce  
Apple cobbler  
Candied yams, garlic mashed yukon potatoes, and corn bread and cranberry stuffing  
Artichoke crusted halibut with red pepper coulis, and seafood cioppino  
Lemon roasted chicken over fava bean stew



### ***COLD SELECTIONS***

Fresh seasonal bakeries  
Assorted baby lettuces with garden fresh toppings  
Smoked seafood display with accompaniments  
Garden fresh tomato and mozzarella and micro basil salad  
New England Raw Bar to include clams, oysters, and cocktail shrimp, horseradish, and cocktail sauce  
Apple, cranberry, and almond salad  
Compose of roasted butternut squash, chives, goat cheese, and raisins  
Root vegetable salad  
Baby arugula salad  
Italian antipasto with peppers and provolone



### ***THE CARVING BLOCK***

Roasted turkey with giblet gravy and cranberry relish  
Prime rib of beef, natural au jus, and horseradish cream  
Porcini rubbed pork loin, pepper chutney



### ***THE PASTRY SHOP***

Warm mile high apple pie, pilgrim's pumpkin pie, and cherry Pie  
Chocolate pecan pie, sweet potato cheesecake, and sinful chocolate cake  
Mini pastry & fresh fruits

Adults \$42, Children 12 and Under \$18.00, Children Under 5, Complimentary  
Tax and Gratuity not included  
Served from 11:30 AM to 3:00 PM