

Hyatt on Capitol Square Presents

A Feast of the American Bounty Cuisine

Thanksgiving Day

Thursday November 26, 2009

10:30 AM to 2:30 PM

Menu

Entrée Selections

Carved Free Range Roasted Whole Tom Turkey and Natural Turkey Breasts
Traditional celery-sage stuffing, thyme velouté, orange cranberry relish

Carved Roasted Certified Black Angus Natural Rib of Beef
Fine herb and maille rub, beef au jus, horseradish cream

Roast Loin of Pork
Over caramelized fennel, onion, dried fruits and shiitake mushrooms,
rosemary buttered egg noodles, Broccolini, port wine demi

Lemon Pepper Mahi-Mahi Fillets
Lightly crumbed, gently baked, finished with caper butter
over julienne carrots, leeks, celery root, roasted couscous and asparagus tips

Grilled Breast of Chicken
Wild mushrooms, sage rice, porcini demi glace

Whipped Idaho Potato
Turkey giblet gravy

Autumn Vegetable Medley
Thyme scented green beans, glazed carrots, steamed broccoli,
roasted parsnips, butternut squash

Baked Carolina Style Yams
Maple butter sauce

Crisp Bacon and Country Style Pork Sausage

Omelets, Eggs a' la Minute
Skillfully prepared skillet omelets, eggs any style with guest's preference of
cheddar cheese, smoked ham, chopped bacon, green bell peppers,
tomatoes, sautéed domestic mushrooms and scallions

Warm Malted Waffles a' la Minute
With pure Vermont maple syrup, berry compote,
sliced strawberries, sweet whipped cream

Artisan Breads and Breakfast Bakeries
French butter croissants, plain and raisin bagels with cream cheese,
artisan style savory rolls, honey stung buttermilk biscuits,
fruit and bran muffins, specialty coffeecakes

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Garde Manger Tables

European Artisan Cheese

To include St. André double cream French Roquefort, Wisconsin yellow cheddar, German smoky Bruder Basil, natural Swiss, Ohio Oakville Farms aged Gouda, sliced baguettes, crackers, grapes, roasted nuts and dried fruits

Iced Tiger Prawns displayed on Ice Towers

Zesty tomato horseradish cocktail sauce

Smoked Scottish Salmon

Capers, lemon, sour cream, chopped red onion and capers

Orzo Pasta Salad

Sweet peas, grapes, roasted sweet bell peppers, caramelized onion, toasted pine nuts, basil, spinach, cilantro, mango, scallions, oranges

French Bean and Potato Salad

Oven roasted sweet red onions, fingerling potatoes baked in honey mustard, grape tomatoes and julienne radicchio

Korean Beef Salad

Silk seasoned green beans, scallions, julienne vegetables, sweet ginger and garlic sesame dressing

Organic Autumn Lettuce

Grape tomatoes, diced cucumber, pickled red onion, cheddar cheese, broccoli, Mandarin oranges, bacon, focaccia croutons, sliced black olives, red balsamic vinaigrette, buttermilk ranch

Seasonal Freshly Sliced Fruits

Melons, pineapple and citrus

Thanksgiving Cornucopia of Grand Finales Display

White chocolate cranberry bread pudding in ramekins

Traditional pumpkin pies with toasted nutmeg dairy cream

New York style cheesecake, spiced whipped cream and caramelized walnuts

Devon's pumpkin roll with bourbon maple cream

Carrot cake with shredded candied carrot garnish

Pumpkin whoopee pies

Mini-cake martinis with milk chocolate sauce

Fruit tarts with lemon curd

Oreo® shooters with white chocolate mousse

Chocolate chip shooters with dark chocolate mousse

California bar cookie

Pastry cream filled pâté à choux

Devon's buckeye bar