

Hyatt Fair Lakes Thanksgiving Buffet

Thursday November 26th, 2009

Ocean

Spiced Peel and Eat Shrimp
Oysters on the half shell
Mussel Marinade with Roasted Shallot Vignette
Traditional Condiments to include, cocktail, remoulade, lemons and hot pepper sauce

Garden

Hearts of Romaine Caesar Salad
Baby Iceberg, Smoked Bacon, Blue Cheese Dressing
Spinach/Arugula, Strawberry and Pecans, Classic Dijon Vinaigrette
Rosemary and Garlic Roasted Mushrooms
Lemon Gremolata Artichokes
Muscatel Vinegar Glazed Asparagus
Salt and Peppered Beets
Oven Dried Tomatoes and Smoked Mozzarella
Pickled Cucumber Salad
Seasonal Sliced Fruit
Artisan Cheese accompanied with Dried Fruits, Toasted Nuts, Lavash and Baguettes

Farm

Sage Roasted Turkey
Giblet Gravy
Cranberry Orange Relish
Cornbread and Biscuit Dressing (Stuffing)
Apricot Glazed Virginia Ham
Assorted Chutneys and Mustards, Roasted Apple Sauce
Smoked Gouda and Aged Cheddar Macaroni and Cheese

Market

Seared Catch of the Day, Smoked Mango and Poblano Salsa
Grilled Chicken, Glazed Pearl Onions, Grapes, Zinfandel Jus Lie
Slow Roasted Sirloin with Three Peppercorn Jus
Sautéed Green Beans and Carrots with Warm Pancetta and Apple Cider Butter.
Whipped Golden Potatoes
Butternut Squash Casserole

Sweets

Assorted Cakes, Pies, and Cobbler to include:
Berry Cobbler, Pumpkin and Apple Pies
Lemon Tarts and Chocolate Mousse Cake

Children (to include)

Macaroni and Cheese
Chicken Nuggets
Mini Pizza
Kids Crudités

*\$35.95 for Adults and \$17.95 for Children
1 pm – 7 pm
For Reservations Call 703.653.6090*

