

Thursday, November 26

11:30am-3:30pm

Adults \$34

Children 3-12 \$17

Children Under 3 Eat Free

THE PEPPERCORN DUCK CLUB THANKSGIVING 2009

Little Bit of Breakfast

Sliced fresh fruit display and a honey lime yogurt sauce

An assortment of Danish, croissants, muffins and breakfast breads

Anise Duck Quiche

Crisp Bacon and Sausage Links

Briouche Cinnamon French Toast with Maple Syrup

Omelet Station

Fresh egg, egg white and egg beaters omelets.

Accompaniments to include ham, shrimp, lobster, peppers, onions, wild mushrooms and cheese

Salad Anyone?

Assorted field greens salad with the finest toppings and various salad dressings

Asparagus Crab Salad

Mediterranean Grilled Vegetable Salad

Nicoise Salad

Awaken the Senses!

Regular and Decaffeinated Coffee

Regular or Herbal tea

Assorted Juices

Regular, diet and decaffeinated soft drinks

Milk

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Little Bit of Lunch

Peppercorn Duck Club's famous rotisserie duck with
wild rice blend and peppercorn sauce

Grilled Tarragon Breast of Chicken with Honey glazed Sweet Potatoes

Presentation Station

International Cheese Display. Imported & domestic cheeses
served with French Bread & lavosh

Assorted pates and terrine

Italian cured and smoked meats

Marinated grilled vegetables and Mediterranean olives
with toasted baguette slices

Seafood Display. Peel and eat shrimp, steamed mussels,
oysters on the half shell, smoked trout and cured salmon.

Served with lemon, basil cocktail sauce and remoulade sauce

Pasta Station

Chef's selection of two pastas with tomato and cream sauces.

Accompaniments to include fresh shrimp, lobster, prosciutto, clams, Italian
sausage, wild mushrooms, pesto, basil and sun-dried tomatoes

Carving Station

Garlic Herb crusted Prime Rib of Beef with Horseradish Sauce and Au Jus

Roasted Tom Turkey with Gravy and Cranberry Sauce

Corn Bread Sage Dressing

Ultra Chocolatta Bar

Cakes, pastries, petite fours, pumpkin pie and apple pie