



## **Hyatt Regency Sacramento Thanksgiving 2009**

Roasted Butternut Squash Bisque, Chestnut Dust

Pork Sausage and Sage Stuffing

Whipped Potatoes

Candied Yams

Sweet and Sour Braised Savoy Cabbage

Pan Seared Pacific Salmon, Braised Baby Leeks and Chard, Yellow Tomato Coulis

Green Beans Sautéed with Almonds

Pan Seared Chicken Breast with Roasted Mushrooms, Shallots and Garlic

### **Carved Items**

Whole Roast Turkeys, Pomegranate-Cranberry Sauce, Pan Gravy

Rock Salt and Rosemary Crusted Prime Rib of Beef, Au Jus, Creamed Horseradish

Maple and Mustard Glazed Ham, Sour Cherry Mustard and Madeira Sauce

### **Salad Bar**

Tender Fall Greens, Assorted Dressings and Toppings

Crisp Romaine, Croutons, Shaved Parmesan, Anchovy Dressing

Roasted Beet and Pickled Onion Salad

Marinated Mushroom Salad, Fresh Herbs, Sherry Vinegar

Bay Shrimp and Tortellini Salad

Yukon Potato Salad with Pancetta and Bleu Cheese

### **Seafood Bar**

Chilled Prawns, Fresh Lemons and Cocktail Sauce  
Smoked Salmon, Capers, Shaved Red Onions and Tomato

### **Dessert Station**

Pumpkin, Pecan, Minced Meat and Old Fashioned Apple Pies, Fruit Tarts, Warm Cobblers, Assorted Cheese Cakes, Decadent Chocolate Torts, and Assorted Pastries

**\$44.95 per person (includes champagne)**