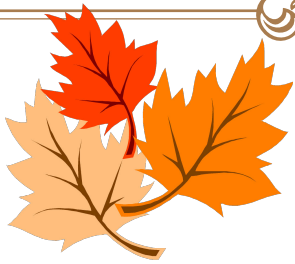




THANKSGIVING  
BRUNCH  
THE BALLANTYNE BALLROOM

\$79 ADULTS  
\$40 CHILDREN 5 - 12



GOLD SALADS & APPETIZERS PRESENTED ON  
INDIVIDUAL PLATES

*Hand Selected Fruit Skewer & Yogurt ~ Vine Ripened Berry Sauce*  
*Toasted Quinoa & Spiced Spaghetti Squash ~ Baby Kale, Walnuts, Radicchio, Verjus Dressing*  
*Duck Confit Salad ~ Frisee, Slow Roasted Tomato, Pickled Radish*  
*Bean Salad ~ Haricot Vert, Fava Bean, Quail Egg, White Bean, Scallion, White Balsamic*  
*Deviled Eggs ~ Roasted Red Pepper, Bacon, Scallions, Micro Cilantro*  
*Hummus Seaweed Cone ~ Roasted Vegetables*  
*Seared Ahi Tuna ~ Yogurt Gel, Edamame Puree, Radish, Soy Caviar*  
*Avocado Toast ~ Hen Egg, Truffle, Parsley Pesto, Smashed Avocado, Seeded Loaf Bread*  
*Hand Pulled Mozzarella & Prosciutto ~ Basil Crystals, Aged Fig Balsamic*  
*Charcuterie Board ~ Hand Carved Prosciutto, Salami, Sweet Coppa, Soppressata*  
*Pate & Terrines ~ Dried Fruits & Nuts, French Bread, Crackers, Lavosh*

SEAFOOD

*Poached Shrimp Cocktail ~ Cocktail Sauce*  
*Snow Crab Claws ~ Cocktail Sauce*  
*Shucked Oysters ~ Lemon Gel, Salmon Roe, Alfalfa Sprouts, Mignonette Pipette, Meyer Lemon*  
*Smoked Salmon ~ Lemon Infused Cream Cheese, Quail Egg, Everything Bagel*

HOT ENTREES, SIDES & CARVINGS SERVED TO GUESTS  
BY ATTENDANTS

ENTREES & CARVINGS

*Cider & Citrus Brined Turkey, Herbs and Spices ~ The Ultimate Best Dressing, Prunes, Herbs, Roasted Pear, Chestnuts*  
*Giblet Gravy, Cranberry Sauce*  
*Roasted Beef Prime Rib ~ Horseradish Cream*  
*Roasted True Cod ~ Heirloom Cherry Tomato Sauce, White Wine*  
*Baked Herb Marinated Pork Loin ~ Honey Garlic Butter*

SIDES

*Green Bean Casserole ~ Mushrooms, Shallots, Fried Shallots*  
*Sweet Potato Casserole ~ Toasted Pecans, Brown Sugar Crust, Marshmallow*  
*Hook Cheddar Mashed Parsnip & Potatoes*  
*Fall Roasted Vegetables ~ Zucchini, Yellow Squash, Carrots, Butternut Squash, Honey Glazed Walnuts*

BREAKFAST

*Egg Station ~ Traditional Omelets*  
*Smoked Bacon, Sausage Patties*  
*Bergamot Waffles ~ Chantilly, Mixed Berry Compote*

FOR THE "KIDS"

*Chicken Tenders*  
*Traditional Mac 'n Cheese*  
*PB&J Sandwiches*  
*Green Beans with Butter*  
*French Fries*

## SWEETS PRESENTED ON INDIVIDUAL PLATES

*Pumpkin-Bourbon Cheesecake*  
*Pecan Chocolate Ganache*  
*Pumpkin "Pie"*  
*Grand Marnier Éclairs*  
*Apple Tart Tatin*  
*Passion Fruit, Toasted Holiday Spiced Meringue*  
*Vanilla Cream Brule*  
*Short Bread Cookies*  
*Lemon Hazelnut Pavlova*  
*Almond Chocolate Financier*

*All events will adhere to the state of North Carolina's Reopening Phase 3 which limits capacities. All necessary precautions will be taken at buffets and food stations including plexiglass barriers and staff to serve. There will be no self-service stations. Masks will be required for all participants and social distancing will be practiced.*