

THE WESTIN POINSETT

THANKSGIVING DAY BRUNCH

November 23rd 2017

Accepting Reservations from 10:30 am - 2:30 pm

\$40.95 for Adults

\$34.95 for Seniors

\$22.95 for Children 7-12; Free for Children 6 & Under

SEASONAL SALADS

Almond Pear Quinoa Salad GF

Autumn Greens with Figs and Apricots Tossed with a House Made Cranberry Vinaigrette GF

Trio Potato Salad with a Mustard Vinaigrette

Imported and Domestic Cheese with Fresh Seasonal Fruit GF

MADE TO ORDER OMELETS AND PASTA STATION

Featuring 25 Different Ingredients

Eggs Benedict

Bacon GF

Sausage

Freshly Baked Pumpkin Bread and Local Artisan Breads

CARVING STATION

Slow Roasted Prime Rib with Rosemary Jus GF

ENTRÉES

Virginia Ham with a Maple Mustard Glaze GF

Fresh Carolina Coast Fish with a Lime Dill Butter Sauce GF

Sage Rubbed Turkey & Cornbread Dressing

Gluten Free Turkey Available Upon Request

Cranberry Relish & Giblet Gravy

Golden Mashed Potatoes

Whipped Sweet Potatoes with Brown Sugar & Maple Syrup GF

Betty's Baked Macaroni Pie

Country Green Beans with Applewood Smoked Bacon GF

CHEF'S SELECTION OF HOLIDAY PASTRIES

Pumpkin Cheesecake GF, Pecan Pie, Chocolate Fruit Tart GF,
Apple Cinnamon Rice Pudding GF, Pumpkin Pie, German Chocolate Cake

KIDS BUFFET

Iceberg Salad with Cheddar Cheese, Carrot & Ranch Dressing GF

Fresh Grapes GF

Chicken Fingers with Honey Mustard

Tater Tots with Ketchup