

# Thanksgiving Brunch

November 26, 2009

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*Executive Chef - Jimmy Reale*  
*Executive Sous Chef - Jeff Gompers*

## *Soup*

Pumpkin and Sweet Potato Bisque

## *Cold Salads*

Field Greens with Grape Tomatoes, Seedless Cucumber, Mushrooms and a choice of Blue Cheese, Ranch or Balsamic Dressing

Hearts of Romaine, Roasted Red Peppers, Pickled Onions, Carrots, Radish and Chipotle Ranch Dressing

Shrimp and Fennel Salad with Yellow Tomatoes and Dill

Southern Potato Salad with Bacon, Celery Root, Dill Pickles, Cheddar Cheese, Whole Grain Mustard Dressing

Grilled Chicken Salad, Peanuts, Snow Peas, Napa Cabbage, Daikon Radish, Red Peppers, Carrots and Miso Dressing

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## *Antipasti*

Assorted International and Domestic Cheese Display

Grilled Vegetable Display

Including Yellow Squash, Zucchini, Eggplant, Leeks, Tomatoes,  
Portobello Mushroom, Roasted Red and Yellow Peppers, Horseradish Dipping Sauce

Charcuterie Display

Including Parma Prosciutto, Assorted Game Sausages, Pâtés, Sopressata, Salami, Capers and Marinated Olives

Cold Seafood Display

Including Shrimp, Oysters, Mussels, Crab Claws, Cocktail Sauce, and Red Pepper Rémoulade

Chefs Assorted Sushi Roll Display with Pickled Ginger and Wasabi

Chilled Fruit Salad with Mint Champagne Dressing

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## *Hot Items*

Cheese Blintz with Cinnamon Crème Fraîche

Breakfast Meats to include Link Sausage and Bacon

Grandma's Country Sausage and Cornbread Stuffing

Lemon Basil Scrambled Eggs in Puff Pastry with Roasted Pepper Hollandaise

Seasonal Vegetables with Herb Butter including Carrots, Brussels Sprouts, Broccoli, Herb Yellow Squash, Cauliflower

Buttermilk Whipped Potatoes with Chives

Mahi-Mahi, Green Bamboo Rice, Lemon Confit and Coconut Shrimp Sauce

Free Range Chicken Breast, Duck Confit Cassoulet and Orange Gastrique

Grilled Hanger Steak with Candied Sweet Potatoes, Tobacco Onions, Grilled Asparagus and Smoked Demi-Glace

## *Carving Station*

Roasted Tom Turkey, Old Fashioned Gravy and Cranberry Dressing  
Honey and Molasses Glazed Bone in Fresh Ham with Seasoned Mustard

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### *Kids Buffet*

Tater Tots

Mac & Cheese

Peas and Carrots

Fried Chicken Fingers with Honey Mustard

Assorted Fruit Salad

Silver Dollar Pancakes

Assorted Brownies and Cookies

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### *Desserts*

*House Made by Pastry Chef - Suzanne Menius*

Bread Pudding with Bourbon Sauce

.... and many more assorted cakes, pies and sweets

\$49.95 Adults

\$44.95 Seniors

\$19.95 Children 6-12

*Prices include non-alcoholic beverages*

*Prices do not include service & tax*



CAROLINA  
CROSSROADS  
RESTAURANT AND BAR

