

# THANKSGIVING BOUNTIFUL BRUNCH



## Artisan Wisconsin Cheese Display

Wisconsin Carr Valley Brie Baked with Brandy Infused Berry Compote, Hooks 5-Year Aged Cheddar, Grilled Halloumi with Marinated Olives, Double Gloucester Cheese with Sundried Apricot Compote, Port and Sage Derby Cheese with Balsamic Peach and Bacon Jam, New York Flat Breads, Lavosh, Grilled Baguettes, Spiced Nut Mix

## Harvest of Starters and Salads

Bacon and Shaved Brussel Salad with Gorgonzola Cheese, Cranberry, Walnuts, Apple Cider Vinaigrette  
Autumn Kale and Roasted Apple Salad with Carmelized Shallot, Pecans, Crispy Prosciutto, Maple Vinaigrette  
Orecchiette Pasta Salad with Salami, Sundried Tomatoes, Herbs, and Mozzarella  
Exotic Fruit Salad Cups with Mango-passionfruit Syrup and Micro Mint  
Red Wine Poached Pear and Goat Cheese Salad, Wheat Berry, Endive, Pomegranate Vinaigrette  
Wild Rice and Spiced Sweet Potato Salad  
Housemade Granola, Yogurt, and Berry Parfaits

## Sculpted Ice and Seafood Display

Citrus Poached Gulf Prawns with Spicy Mango and Horseradish Tomato Cocktail Sauces, Oysters on the Half Shell, Grilled Octopus Salad, Black Pepper Mignonette, Hot Sauces, Scallop Ceviche with Wonton Chips, Alaskan Cold Smoked Salmon with Toast Points, Eggs, Capers, Red Onion

## ACTION STATIONS

### Fresh Eggs and Omelets

Ham, Spinach, Peppers, Mushrooms, Tomato, Shrimp, Scallions, Bacon, Sausage, Asparagus, Cheddar, Gruyere, Fresh Herbs, Jalapeño



- THE -

# PFISTER HOTEL

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## ACTION STATIONS

### The Carvery

Pear BBQ Rubbed Virginia Pit Ham  
Rosemary and Garlic Basted Turkey with Roasted Shallot Giblet Gravy  
Cranberry Tangerine Sauce  
Pommery Mustard Cream  
Pineapple Chutney  
Artisan Dinner Rolls and Butter

### Chicken and Beef Satay Station

Bacon Wrapped Beef and Chicken Satay Grilled to Order with  
Creole Honey Mustard, Giardiniera, Horseradish, Ginger Steak Sauce

### Brunch Entrees

Herb Crusted Salmon, Garlic-Dill Cream Sauce  
Sausage, Gruyere, and Caramelized Onion Egg Strata  
Spinach-Fontina Stuffed Chicken Breast with Sundried Tomato Cream  
Crispy Duck Breast with Cherry Port Wine Sauce  
Charred Cauliflower and Sautéed French Beans with Garlic Roasted Peppers  
Buttery Whipped Potatoes with Gravy  
Traditional Herb Bread Stuffing  
Breakfast Sausage Links  
Maple Peppered Bacon  
Brown Butter Baby Carrots with Herbs



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# PFISTER HOTEL

