



# Thanksgiving Feast 2024

Thursday, November 28, 10:30 a.m. – 4:00 p.m.

Reservations Required

## SALAD BAR

mixed greens, spinach, & romaine lettuce with toppings to include heirloom grape tomatoes, cucumbers, peppers, onions, chopped egg, bacon bits, cheddar cheese, bleu cheese crumbles, chicken, ham, croutons, broccoli salad, coleslaw, potato salad, and assorted dressings

## SOUP

crab bisque

tomato bisque

assorted crackers & croutons

## DISPLAYS

seasonal fruit to include melons, pineapple, grapes, and berries

charcuterie meats and imported & domestic cheeses with seasonal fruit & cracker garnishes

artisan breads with marmalades, jams, and flavored butters

smoked salmon display to include red onion, cucumbers, whipped cream cheese, capers, tomatoes, and assorted bagels\*

*\* processed in a facility that may contain nuts*

## MADE TO ORDER AT COPPER TOP

omelets & eggs, flank steak, pancakes, and Belgian waffles

## BREAKFAST

classic eggs benedict (English muffin, poached egg, Canadian bacon, hollandaise, & chives); scrambled eggs; sausage; bacon; breakfast potatoes; Danish, muffins, & pastries

## CARVERY

herb-roasted turkey with gravy

classic prime rib roast with au jus & horseradish

smoked tavern ham with honey-dijon sauce

## ENTRÉES & HOLIDAY TRIMMINGS

roasted salmon filet  
mini crab cakes with tartar sauce & cocktail sauce  
corn  
broccoli with cheddar fondue  
herb roasted potatoes  
mashed potatoes with gravy  
candied yams  
buttery brioche stuffing  
chive butter green beans

## PASTA STATION

made-to-order pasta featuring penne, linguini, and tricolor tortellini with your choice of toppings to include chicken, Italian sausage, shrimp, spinach, tomatoes, peppers, mushrooms, and parmesan, and your choice of sauces to include marinara, alfredo, and basil pesto  
*\* gluten-free pasta available upon request*

## DESSERTS

raspberry beignets, sticky buns, and toppings  
variety of miniature cakes, pies, tarts, and mousse  
Italian gelato bar with assorted sauces and toppings  
warm cookies and fried cheesecake

## BEVERAGES

soda, lemonade, fruit punch, iced tea, juice, milk, coffee, and tea  
one complimentary glass of champagne, mimosa, or Eden sunrise per adult  
*alcoholic beverages available to purchase*

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62+: \$50 | 13-61: \$54 | 6-12: \$27 | 5 & under: free

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*Please inform your server if a person in your party has a food allergy.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Food is prepared in a common kitchen with the risk of gluten exposure. We cannot guarantee that any gluten-free item is completely free of gluten*

*15% gratuity added to parties of 10 or more*

*Not available for room service or takeout*