

The Langham Thanksgiving Buffet 2017

\$145 Per Person- \$50 Children 5-12

11am-3pm

Breakfast Items

Fresh from the Bakery: Croissants, Danish and Seasonal Muffins

Seasonal Melons with Market Berries

Poached Eggs Benedict with Canadian Bacon

Brioche French Toast with Vermont Maple Syrup

Warm Cheese Blintz with Lemon Curd and Black Berries

Vanilla Pearl Sugar Belgian Waffles

Applewood Smoked Bacon and Country Sausage

Fingerling Potatoes with Scallions, Parmesan and Honey

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Omelet Station

Cage Free Eggs and Egg Whites with Choice of

Swiss and Cheddar Cheese, Country Ham, Smoked Salmon, Scallions, Mushrooms, Tomatoes,

Asparagus and Bell Peppers

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Smoke House Station

Cold Smoked Scottish Salmon, Pastrami salmon, Dill salmon

With Sliced Heirloom Tomatoes, Whipped Cream Cheeses

Assortment of Bagels

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Cold Station

Artisanal Farmhouse Cheese and Cured Meats, Flatbreads, Grissini, Country Bread and Marinated

Olives

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French Bean Salad, Crispy Leeks, Toasted Marcona Almonds and Truffle Aioli

Black Kale and Wheat Berry, Quinoa, Pickled Raisins and Honey Vinaigrette

Roasted Fall Squash, Cranberries, Toasted Pecans, Orange Dressing

Grilled Asparagus, Prosciutto di Parma and Parmesan Chunks

Searced Rare Ahi Tuna, Haricot Verts, Nicoise Olives, Heirloom Potatoes, Herb Vinaigrette
Heirloom Cherry Tomato and Cilingine Mozzarella, Roasted Peppers and Basil

Carving Station

Herb Butter Basted Whole Roasted Turkey, Cranberry-Apricot Sauce, Natural Gravy
Rosemary Roasted New York Strip, Sauce Béarnaise and Horseradish Cream

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Thanksgiving Favorites

Country Bread Stuffing with Chestnuts and Sage
Whipped Yukon Potatoes
Charred Brussel Sprouts, Lemon, Parmesan, Chili
Roasted Seasonal Root Vegetables
Sweet Potato Casserole with Candied Pecans
Truffled Yellow Corn Casserole

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Kids Items

Mac N Cheese
Chicken Fingers
Cheeseburger Sliders

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Sushi Display

California, Spicy Tuna, Vegetable and Shrimp Tempura Rolls

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A BOUNTIFUL OCEAN

Chilled Jumbo Shrimp, Alaskan Snow Crab and King Crab, Seasonal Selection of Oysters
Bay Scallop Ceviche with Sweet Peppers and Preserved Lemon
Traditional Cocktail Sauce, European Cocktail Sauce, Horseradish

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Bloody Mary Bar

Mixologist selection of Spirits, Mixers and Garnish

Dessert

Crepe Station

Suzette Sauce, Nutella, Market Berries, Chantilly Cream

Lavish Selection of Tarts, Éclairs, Petit Fours, Cakes, Macaroon, Cookies and Candies