

Thanksgiving Feast at the Onion Creek Grille

2011

The French Corner

Artisan breads and cheeses representing the different regions of France

After the Gleaning

A bountiful harvest of seasonal fruits and vegetables including autumn crudités, fresh green salads, apple and cranberry salad, pear and pomegranate salad, deviled eggs, fresh rolls, beef steak & mozzarella, pasta salad, panzanella, and fatoush

Breakfast

Pancakes; plain, chocolate chip, or blueberry
Belgian waffles; chantilly cream, fresh berries, maple syrup
Cooked to order cage free eggs; fried or omelets
Apple smoked bacon and sausage patties
Cheese blintz and French toast
Scramble eggs

Friends from the Coast

Boiled jumbo Gulf shrimp, marinated blue crab claws, with spicy remoulade and cocktail sauce,
Smoked salmon with traditional accoutrements

The Feast

Carving Stations

Herb and citrus roasted tom turkey with giblet gravy, traditional sage and southwest chorizo dressings;
Carved prime rib with jus and horseradish sauce;
Hickory smoked ham with assorted French mustards

Buffet

Roasted butternut squash bisque; scalloped potatoes au gratin; mirliton and shrimp casserole, haricot vert, seasonal vegetables, salmon Florentine en croute

The Kids' Table

Silver dollar pancakes, junior burgers, miniature corn dogs, macaroni and cheese, tater tots

Grandma's Windowsill

Pecan pie, spiced pumpkin pie, sweet potato pie, rich fudge pie, and dulce de leche bread pudding; all with bluebell ice creams

~\$36~