

Thanksgiving BRUNCH BUFFET

SUNDAY, OCTOBER 13, 2024

Adult \$92
Senior (65+) \$87
Kids (3-12) \$46
Kids (0-2) FREE

SUNDAY, OCTOBER 13, 2024
11 AM

Reservations
dining@angusglen.com

five stations

Carvery Station

- **Our Ever-Popular Roasted Angus Beef Prime Rib** with the Classic Sunday Roast Fixings
- **Juicy Roast Turkey - A Thanksgiving Staple!** Slow Roasted Butterball Turkey with Traditional Stuffing and Roasted Chestnuts, Natural Pan Gravy and Cranberry Sauce

Fresh Eggs Station

Indulge in customizable breakfast delights at our Fresh Eggs Station. Enjoy fried eggs, omelets, and scrambled eggs with various delicious toppings.

Fresh Waffles & Pancake Station with Berries, Angus Honey, Maple Syrup, Whipped Cream Icing Sugar Fruit Coulis, Chocolate Sauce, Caramel Sauce and Compotes

Baked Potato and Sweet Potato Station

– Choose from a Variety of Toppings: Scallions, Bacon, Crispy Onions, Sour Cream, Chili Flakes, Chili Con Carne, Chives, Hollandaise, Hot Sauce, Tabasco, and more!

Live Sushi & Sashimi Station

Experience the freshest maki, nigiri, and sashimi at our Live Sushi & Sashimi Station, featuring Tuna, Salmon, Shrimp, Tobiko, Avocado, and delightful accompaniments.

soup & breads

- Roasted Butternut Squash Soup infused with Angus Glen Apple Honey
- Assorted Breads & Breakfast Pastries

salad

- Traditional Waldorf Salad
- Roasted Vegetable Salad
- Healthy Quinoa and Edamame in Peach Dressing
- Mango Coleslaw with Sweet Potatoes
- Build Your Own Salad Station

desserts

- Belgium Chocolate Fondue Station with Strawberries, Pineapple, Melons, Bananas, Marshmallows, Lady Fingers and Rice Krispies
- Warm Bread Pudding with Bourbon Vanilla Sauce and Smucker's Sauces
- Yule Logs, Festive Cake, and Festive Pudding
- Classic Pies - Pecan Pie, Apple, and Pumpkin Pies
- Carrot Cake, Florentine Cake, and Turkey Cake
- Pecan Pie Cheesecake
- Assorted American Mini Pastries

cold

- Cocktail Shrimps & Mussels on Ice
- Oysters on a half shell with Seafood Sauce & Lemon
- Smoked Salmon Shaved Onions, Lemon, Capers, Cream Cheese and Bagels
- Smoked Duck Breast with Pear and Ginger Chutney
- Assorted North American Cheese Board with Nuts and Relishes
- Italian Charcuterie Board with Pickles, Mustards and Olives

hot

- Braised Beef Short Ribs with Caramelized Shallots and Garlic
- Pan Seared Atlantic Salmon and Rainbow trout with Garlic Butter Sauce, and Orange Segments
- Pork and Fall Vegetables Goulash
- Seafood Gumbo Fried Rice
- Sweet Potato Casserole with Marshmallows
- Holiday Roasted Vegetables and Chestnuts
- Green Beans Ragout
- Stuffed Mushrooms
- Pasta Americana

beverages

- Apple & Orange Juice
- Tea and Coffee