

# *Bohemian Hotel Celebration Thanksgiving Day Brunch*

## *Cold Items*

An Assortment of Composed Fall Salads  
Antipasto Salad  
Tropical Seasonal Fruit Display  
Poached Salmon & Smoked Salmon Array  
Display of Raw & Steamed Seafood  
*shrimp, oyster on half shell*  
Bread and Danish Display

## *Entrée Items*

Honey Cornbread Stuffing	Oven Roasted Chicken Breast
Maple Whipped Yams with Toasted Pecans	<i>with prosciutto-wild &amp; exotic mushroom sauce</i>
Buttermilk Whipped Mashed Potatoes	Roasted Mahi Mahi
Spiced Butternut Squash	<i>with mango-papaya citrus sauce</i>
Cranberry and Almond Wild Rice Pilaf	Roasted Pork loin
Bourbon Glazed Bay Carrots	<i>with apricot sauce</i>

## *Interactive and Breakfast Station*

Belgian Waffles  
Omelets  
*Shrimp Red pepper*  
*Crabmeat Cheese*  
*Asparagus Tomato*  
*Green onion Mushrooms*  
*Ham*

## *Composed Pasta Station*

Choice of:  
Chicken Ham  
Shrimp Red pepper  
Crabmeat Cheese  
Asparagus Tomato  
Green onion Mushrooms  
*with*  
Pasta and Marinara Sauce

## *Kids Buffet Items*

Chicken fingers  
Macaroni and Cheese  
French Fries  
Spaghetti and Meat Sauce

## *Carved Items*

Herb Crusted Prime Rib  
*with au jus and horseradish cream*  
Fried Turkey  
*with giblet gravy and citrus cranberry relish*  
Hand Carved Virginia Ham  
*with honey scented spicy mustard*

## *Dessert*

White Chocolate Cheesecake  
Chocolate Fondue  
New Orleans Bread Pudding with Whiskey Sauce  
Pumpkin Pie  
Apple Pie  
Bourbon Pecan Tarte  
Chocolate Cake  
Assorted Autumn Cookies

## *Non Alcoholic Beverages and Champagne included with Brunch*

*Adult- \$49.95 per person*  
*Child- \$19.99 per person*  
*Plus tax and gratuity*

*All Menu Items Subject To Change at Chef Discretion*