

700am - 1130am

- Assorted Fresh Baked Muffins, Pastries and Croissants
- Coffee Cakes, Tea Breads and Scones
- Smoked Salmon Display with Appropriate Accompaniments **
- Lowfat Cottage Cheese, Assorted Yogurts and Seasonal Berries
- Housemade Granola, Cereals and Dried Fruits
- Seasonal Fruit & Melon Display
- Steel Cut Irish Oatmeal**
- Egg White Frittata with Spinach, Tomatoes, Feta Cheese **
- Huevos Rancheros**
- Cheese Blintzes with Blackberry Compote**
- Blue Corn Pancakes with Blueberries**
- Turkey Apple Sausage**
- Hash Browns**
- Scrambled Eggs
- Applewood Bacon
- Chicken Apple Sausage
- Cinnamon Custard French Toast with Maple Syrup
- Estancia Breakfast Potatoes
- Ham & Gruyere Quiche



Omelets Made to Order(7am - 11am) **

\$25.95

THANKSGIVING 2011 BUFFET MENU

** Indicates breakfast only items - 7am - 1130am

1130am - 200pm

- Butternut Squash Soup
- Assorted Artisan Breads & Housemade Spreads
- Farmer's Market Lettuces with Accompaniments & Trio of Dressings
- Southwestern Smoked Chicken Salad
- Smoked Salmon Pasta Salad
- Grilled Vegetable Display

- Diestel 'Free Range' Turkey
- Cream Cheese Potatoes, Whipped Yams, Green Beans with Almond Butter
- Southern Stuffing, Pan Gravy
- *Carved to Order**

- Quinoa Artichoke Risotto- *Baby Spoon Spinach and Walnuts(vegan)*
- Porcini Mushroom Ravioli's - *Sun Dried Tomato Alfredo, Grana Padano*
- Pan Roasted Grouper - *Seasonal Vegetables, Infused Oil*
- Estancia Paella - *Saffron Rice, Andouille Sausage, Shrimp*
- Creole Chicken - *Sweet Potatoes, Crispy Okra*
- Beef Fajitas- *Carmelized Onions, Bell Peppers & Cilantro*
- Mexican Rice, Black Beans, Salsa Quemada, Guacamole*



- Housemade Cookie and Brownies
- Assorted Mini Desserts
- Pumpkin Pie with Amaretto Chantilly
- Warm Apple Cobbler with Cinnamon Gelato

\$30.95

T H A N K S G I V I N G