Overton Thanksgiving Brunch

IIam-4pm Reservations Required Call (806) 776-7010



Adults \$32 Children Under 12 \$13.95 Complimentary Under 4

— SOUP & CHOWDER -

ACORN SQUASH AND ROASTED PECAN * SHRIMP AND CHORIZO CHOWDER

- BREADS & SPREADS -

Honey Knot Rolls * Muffins * Hearth Baked Dinner Rolls
Cheddar and Chive Biscuits * Garlic Bread * Assorted Bagels
Assorted Muffins * Danish and Breakfast Bread Display
Orange Marmalade * Tapanede * Strawberry Cream Cheese * Honey Butter

CHILLED DISPLAYS & SALADS

GRILLED VEGETABLE DISPLAY * CHILLED SAUSAGE AND MEATS

ROASTED BARLEY AND DRIED FRUIT SALAD WITH FRESH ARUGULA AND CRANBERRY VINAIGRETTE

CHICKEN AND NAPA SALAD WITH ORIENTAL DRESSING

ITALIAN STYLE PASTA SALAD * CLASSIC MACARONI SALAD

SMOKED SALMON, SMOKED TROUT, AND PICKLED SCALLOPS WITH CROSTINI

SHRIMP COCKTAIL WITH TRADITIONAL COCKTAIL SAUCE AND REMOULADE

INTERNATIONAL & DOMESTIC CHEESES * FRESH SEASONAL FRUIT DISPLAY

MESCLUN MIXED GREENS WITH ASSORTED TOPPINGS AND DRESSINGS

TOSSED ROMAINE WITH TEXAS CAVIAR, TOMATO, & CHIPOTLE DRESSING TOPPED WITH CRISPY POTATO CHIPS

TRADITIONAL SIDES -

Mashed Yukon Gold Potatoes * Roasted Yams in Brown Sugar and Orange
Green Bean Casserole * Rainbow Jullianne of Vegetables
Traditional Sage & Sourdough Stuffing * Roasted Brussel Sprouts with Pecans and Balsamic

CARVING STATION -

PECAN GRILL PRIME RIB WITH HORSERADISH CREAM & NATURAL AU JUS LIE
HERB RUBBED PORK LOIN WITH HONEY MUSTARD BROWN SAUCE REDUCTION
ROASTED TURKEY WITH GRAVY AND CRANBERRY RELISH

— OTHER HOT FAVORITES —

ROASTED STUFFED RAINBOW TROUT WITH CRANBERRY CORN DRESSING AND LEMON BUTTER SAUCE
CHICKEN MARSALA WITH LOCAL OYSTER MUSHROOMS

DESSERT -

WARM APPLE COMPOTE & PIZZELLE COOKIES * CHOCOLATE CAKE ROLLS * STRAWBERRY MOUSSE SHOOTERS

SEASONAL PIES- APPLE, PUMPKIN, PECAN * PECAN COBBLER

COOKIES * BROWNIES * PUMPKIN BREAD * NEW YORK CHEESECAKE

KIDS CORNER -

CHICKEN STRIPS * MINI CORN DOGS * BUTTERED CORN * MACARONI & CHEESE