

CAPITAL HOTEL

THANKSGIVING BUFFET

COLD STATION

Ambrosia
Capital Spiced Pecans & Pimento Cheese
Cold Smoked Salmon & Shrimp Cocktail
Artisan Meats & Holiday Cheese Display
Southern Styled Deviled Eggs
Spinach & Yogurt Dip
Broccoli & Cauliflower Salad
Chicory Salad-Honey Mustard Vinaigrette
Chilled Melons & Seasonal Fruit

HOT STATION

Spicy Tomato Bisque
Truffled Macaroni & Cheese
Sweet Potato Casserole with cinnamon crumble
Green Bean Casserole
Charred Brussel Sprouts & Bacon
Roasted Winter Vegetables
Shepherd's Pie
Petit Jean Ham with a cider & brown sugar glaze
Joyce Farms Turkey
Citrus Cranberry Sauces
Traditional Dressing & Gravy
Maple & Dijon Glazed Salmon Skewers

BREAKFAST STATION

House Made Sausage & Pecan Smoked Bacon
Croque Monsieur Breakfast Casserole
Pumpkin Spice Pancakes
Potato Rosti with smoked Salmon
Housemade Biscuits & Gravy

KIDS STATION

Pigs in a Blanket
Chicken Tenders
Pasta Shells & Cheese
French Fries

DESSERT STATION

Creations by Chef Matias

CAPITAL HOTEL

THANKSGIVING BUFFET

*November 28nd, 2019
eleven o'clock to three o'clock*

Please see front for full buffet menu.

\$59 ++ per person

\$25++ kids 6-11 years old

Kids 5 and under are free

*For more information on this event or to inquire
about reservations please contact*

Judy at (501) 370-7068.