



Thanksgiving Brunch

THURSDAY, NOVEMBER 24

11:00 a.m. to 5:00 p.m. | Soaring Eagle Ball Room

\$44.95 per person (tax & gratuity not included)

Children 6-12: \$21.95 | Children 5 & under: FREE

Reservations are required
and can be made by calling

989.775.5332

Garde Manger Table

Brussels Sprout, Bacon & Apple Slaw/Mango Vinaigrette, Arugula, Feta & Roasted Sweet Potato/Golden Raisin Balsamic Vinaigrette
Traditional Tossed Salad/Field Greens, Romas, Cucumbers/Ranch & Italian Dressings
Marinated Mushrooms/Cottage Cheese/Fruit Salad/Pumpkin Fluff

Chefs Displays

Smoked Fish Display
Whole Smoked Salmon, Smoked Whitefish Dip, Smoked Oysters
Jumbo Shrimp Display
Cheese Display

Carving Station

Butter Pecan Glazed Ham

Herb Roasted Turkey

Natural Jus, Traditional Cornbread Dressing, Cranberry Sauce

Buffet

Prosciutto & Feta Baked Egg

House Made Pesto Sauce, Puff Pastry Square

Bacon & Sausage

Green Bean Casserole

Onion Cream, Fried Onions

Sweet Potato & Walnut Gratin

Bruleed Marshmallows, Cinnamon, & Nutmeg

Smashed New Potatoes & Turkey Gravy

Orecchiette & Smoked Cheddar

Spinach, Tricolored Grape Tomatoes & Grated Parmesan

Arugula Pesto Brushed Salmon

Pomegranate Reduction, Steamed Broccoli with Toasted Almonds

Sautéed Beef Tips & Button Mushrooms

Garlic, Fresh Basil, Thyme, Oregano, Wild Rice Pilaf

Pastry Table

Pastry Chefs Selection of Cakes, Pies, Assorted Sweets, Petit Fours & Warm Dessert Selection

Kids Table

Silver Dollar Carrot Cake Pancakes

Cream Cheese Glaze

Tater Tots

Ketchup, Mustard



SOARING EAGLE
CASINO & RESORT®