

THANKSGIVING BRUNCH — 2019 —

WHEN: THURSDAY, NOVEMBER 28, 2019
11:00 AM – 1:30 PM

WHERE: STARLIGHT BALLROOM AT
THE CHASE PARK PLAZA

COST: ADULTS: \$78; CHILDREN AGES 6-12: \$25,
COMPLIMENTARY UNDER 5.

RSVP: RESERVATIONS ARE REQUIRED BY
CALLING 314.633.3060

Please note taxes and gratuity are not included.
Complimentary parking is included.



The Chase Park Plaza

ROYAL SONESTA HOTEL

RESERVATIONS, PRICING AND
INFORMATION: 314.633.3060
SONESTA.COM/CHASEPARKPLAZA

GRAND SEAFOOD DISPLAY

- oysters on the half shell, jumbo shrimp, snow crab claw, smoked salmon, lemons, tabasco, horseradish, cocktail sauce

CHARCUTERIE & CHEESE DISPLAY

- assorted meats & sausages, selection of imported and domestic cheeses, dried fruits & nuts, whole grain mustard, Dijon mustard, pickled vegetables, olives, garnishes

FRESH FRUIT DISPLAY

- pineapple, cantaloupe, honeydew, watermelon garnished with fresh berries

SOUP

- cauliflower bisque roasted garlic oil

SALADS

- tri-color rotini salad – roasted sweet potatoes, cranberries, pine nuts, goat cheese, poppy seed dressing
- grilled romaine hearts – brioche croutons, shaved parmesan, creamy caesar dressing
- fall mixed green salad – fire roasted apples, candied pecans, pancetta, vanilla apple vinaigrette

BREAKFAST

- mushroom and spinach frittata
- banana bread french toast with walnut maple syrup
- garden hash
- grilled pork steaks
- applewood smoked bacon

OMELETE STATION

- farm fresh eggs, egg whites, ham, mushrooms, onions, peppers, spinach, bacon, tomato, cheddar cheese

CARVERY

- roasted prime rib – rosemary au jus & creamy horseradish
- maple glazed pit ham
- slow roasted turkey – giblet gravy & cranberry chutney

ACCOUTREMENTS

- orange and pomegranate salmon with citrus glaze
- roasted garlic mashed potatoes
- wild rice pilaf
- green bean casserole
- honey braised root vegetables
- duck sage stuffing

KIDS

- chicken tenders
- baked mac n cheese
- ketchup, mayo, mustard

SWEETS

- chocolate pecan tarts
- cherry crumb tarts
- raspberry swirl cheesecake
- new york cheesecake
- pumpkin pie
- sweet potato cake
- white chocolate cranberry cake
- sweet potato verrine
- turtle verrine
- chocolate pots de crème verrine
- peanut butter rice krispy treats
- traditional rice krispy treats
- action station – apple pie à la mode with liquid nitrogen ice cream
- hot chocolate and apple cider station – mini marshmallow, whipped cream, chocolate shavings, cinnamon sticks
- coconut macarons
- assorted french macarons
- vanilla cream puff
- caramel apple cupcake
- spiced chocolate cupcake
- citrus bundt cake
- cranberry citrus madeline
- decorated sugar cookies
- chocolate covered strawberries
- assorted mini cookies
- pumpkin streusel cookies
- cinnamon raisin bread pudding

BREADS AND ROLLS

- assorted breakfast pastries
- white rolls
- wheat rolls
- parmesan gressini
- blueberry muffins
- pumpkin muffins
- pecan streusel coffee cake

*A credit card is required for all reservations. All reservations canceled within 72 hours and no-show reservations will be charged in full. Coupons, discounts or Entertainment cards will not be accepted.