

Lorraine's Thanksgiving Brunch

Thursday, November 24, 2011

11:00am~3:00pm

Salad Bar

Baby Spinach, Mesclun Greens
Balsamic, Sundried Tomato Vinaigrette
Creamy Ranch, Traditional Caesar Salad
Black Eyed Pea Salad, Butter Bread Pickled Egg Salad
Heirloom Caprese Salad
Grilled Asparagus, Hearts of Palm, Roasted Peppers
Marinated Pesto Artichokes, Grilled Squash
Grilled Balsamic Portabella Mushrooms
Roasted Garlic Hummus, Roasted Jalapeno Hummus
Gourmet Olive Bar, Pita Chips

Cheese Mongers Station

Soft Baked Brie, Marmalade in Puff Pastry
Meadow Creek Gruyere, Sweet Georgia Asher Bleu
Wisconsin Sharp Cheddar, Tennessee White Cheddar
Smoked Gouda, Creamy Herb Boursin
Award Winning Georgia Belle Chèvre, Croccantini
Toasted Spicy Pecans, Sweet Sopressatta, Prosciutto
Farmers Market Fruit & Berry Cascade

Soups

Local Farmed Butternut Squash Soup, Wild Cranberry Duck Soup
Warm Corn Muffins, Apple Cinnamon Butter, Farm Churned Butter
Rustic Breads, Grilled Flatbreads, Rosemary Focaccia, Ciabatta
Extra Virgin, First Press, Infused Olive Oil Station

Seafood Market

Oysters Rockefeller
Vodka House Cold Cured Salmon, Mango Mint Pesto
Alligator Chili, Fried Green Bean Garni
Iced Jumbo Shrimp Cocktail,
Horseradish Cocktail Sauce

Chef Prepared Cage Free Eggs, Omelets

Assortment of Fresh Ingredients Cooked to Order
Organic Spinach, Feta Cheese, Heirloom Tomato
Apple Wood Smoked Bacon, Pork Fennel Sausage
Freshly Scrambled Eggs, Potato Hash
Vanilla Waffles, Warm Maple Syrup
Cheese Blintz's, Wild Berry Sauce,
Country Churned Cream

Cucina Pasta Station

Ricotta Cavatelli, Gluten Free Penne, Ravioli, Tortellini
Plum Tomato Marinara, Basil Pesto Cream, Roasted Garlic Sauce, Vongolle, Walnut Pesto
Lobster Ravioli, Butternut Squash Ravioli, Indian River Clams
Roasted Red Peppers, Spinach, Broccoli Rabe

Pan Fried Tilapia

Volunteer State Pimento Cheese Sauce
Charred Kentucky Asparagus

Peppercorn Encrusted Top Round of Beef

Whole Grain Mustard, Horseradish Sauce
Jack Daniels Beef Demi

Delicious Sides

Garlic Mashed Potatoes
Local Green Beans, Crispy Onion Casserole
Cinnamon Marshmallow Sweet Potatoes
Braised Cabbage, Vidalia Onions, Black Peppered Bacon
Golden Queen Cornbread Stuffing

Redneck Country Ham

Coffee Gravy Shots
Oven Stewed Farmer Greens

Pioneer Tom Turkey

America's Pan Giblet Gravy
Cranberry Orange Relish

Sweet Endings from the Patisserie

Pastry Chef's Assortment of Cakes & Sweets, Pumpkin Pie,
Traditional Apple, Pecan, Lemon Meringue, Snickers and Key Lime Pies
Mélange of Miniature Pastries Including Mini Éclairs, Cream Puffs,
Chocolate Truffles, Warm Peach Cobbler, Vanilla Bean Ice Cream
Strawberries, Warm Dipping Chocolate, Strawberry Cheese Cake Shots,
Tiramisu, Strawberry Shortcake and Mango Shots

Beverages

Robust Ground Coffee, Decaffeinated Coffee, Iced Tea,
Herbal Hot Teas, Sodas, Hot Chocolate and Milk
Glass of Bubbly Champagne Mimosa on the Chef,
Bon Appétit

Kids Buffet

Pulled BBQ Pork Sliders
Smoked Gouda Macaroni and Cheese
Crusty Cheese and Pepperoni Pizza

Adults \$36

Children 6 - 11 years of age \$16

kids 5 and under chef's guest

Reservations recommended, call 615-261-6100

or email: lorraines@franklinmarriott.com

