





The Soul of the Southwest

MENU

BREAKFAST FAVORITES

SCRAMBLED EGGS | BACON | SAUSAGE | BREAKFAST POTATOES | SLICED SEASONAL FRUIT

WESTWARD GARDEN BAR

ASSORTED ORGANIC GREENS | ROMAINE | RED BELL PEPPERS | CUCUMBER | FETA | TOASTED ALMONDS | CARROTS | RED ONION | TOMATOES | PARMESAN CROUTONS CHAMPAGNE CRANBERRY & THYME VINAIGRETTE | ROSEMARY GREEN GODDESS DRESSING

COMPOSED SALADS

Westward Pomegranate Arugula Salad | Maple Roasted Carrot Salad | Butternut Squash Salad

SOUP

TURKEY THANKSGIVING CHOWDER

CHARCUTERIE

Sopresatta| Salami | Spanish Chorizo | Marinated Country Olives | Mozzarella | Manchego | Fig Jam | Glazed Pecans | Red Grapes | Crostini | Whole Grain Mustard | Cornichons | Baguette Toast Point

CARVING STATION

Roasted Turkey | Jalapeno Cranberry Sauce Herb Roasted Prime Rib | Jus lie | Creamy Horseradish | Rosemary Demi

ENTREES

Pan seared Salmon | Cranberry Glaze | Warm Kale Farro Pomegranate Salad Smoked Honey Glazed Ham | Apple Cranberry Chutney

HOMESTYLE SIDES

GREEN BEAN CASSEROLE

TRADITIONAL STUFFING

HOMES STYLE MASHED POTATOES

TURKEY GRAVY

POTATOES AU GRATIN

SWEET GLAZED YAMS MARSHMALLOW BRULEE

ROASTED BRUSSELS SPROUTS CRISP PORK BELLY

ROOT VEGETABLE MEDLEY

BAKED MACARONI AND CHEESE

ASSORTED DINNER ROLLS SWEET BUTTER

DESSERT

PUMPKIN PIE

SWEET POTATO PIE

CLASSIC PECAN PIE

ASSORTED DESSERT CUPS

ASSORTED CHEESECAKE

PEACH COBBLER

COMPLIMENTARY MIMOSA STATION

