



Thanksgiving Day Buffet



Garden Terrace

COLD DISPLAYS

PLATEAU FRUITS DU MER - LITTLE NECK CLAM - OYSTER - GULF PRAWN - SNOW
CRAB CLAWS - TRIO OF CAVIAR - TRADITIONAL SAUCE ACCOMPANIMENTS

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SUSHI

NIGIRI - MAKI - FRESH WASABI - LIGHT SOY - GARI SHOGA

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IMPORTED AND DOMESTIC CHEESE
- CHUTNEY - FLATBREADS - DRIED FRUITS - NUTS

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HOUSE SMOKED SEAFOOD DISPLAY

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FRESH SEASONAL FRUIT DISPLAY

SALADS

CAESAR SALAD

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INVERNESS SALAD DISPLAY

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FRISEE AND RED OAK - MAPLE POACHED PHEASANT - DRIED CRANBERRY - TOASTED
PINION - WHITE BALSAMIC VINAIGRETTE -

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- BUTTER LETTUCE - SEARED SCALLOP - FENNEL COMPOTE -
- LEMON CURRIED VERMOUTH VINAIGRETTE -

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- BRAISED LAMB - ROASTED BABY BEET QUINOA -
- DRIED FRUIT CHUTNEY -

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- STUFFED ROMA TOMATO - GRILLED VEGETABLE COUS COUS -
- COLORADO CHEVRE -
- YELLOW PEPPER VINAIGRETTE -

CARVING STATION

TRADITIONAL HOLIDAY TOM TURKEY
SHERRY GIBLET GRAVY - CRANBERRY RELISH
APPLE - CHESTNUT CORNBREAD DRESSING - SOUTHERN OYSTER STUFFING
MAPLE GLAZED BAKE HAM - BOURBON - MUSTARD GLAZE

HOT FOODS

PHEASANT- MUSHROOM - WILD RICE SOUP
XO GLAZED SEA BASS - BABY BOK CHOY
BUTTERNUT SQUASH AGNOLOTTI- DUCK CONFIT- SAGE - CABRALES SAUCE -
TOASTED PINENUT
SEARED BEEF MEDALLION - CHEVRE POTATO GALETTE - CARAMELIZED PURPLE
PEARL ONION - DEMI GLACE
WHIPPED BOURSIN POTATO PUREE
SWEET POTATO AND MARSHMALLOW GRATIN - PECAN STREUSEL
GREEN BEAN AND ROYALE TRUMPET CASSEROLE- GRUYERE -CRISP SHALLOTS
GLAZED CARROTS AND APPLES

DESSERTS

MAPLE PANNACOTTA/ WALNUT SPICE CARAMEL CREAM
PECAN CRUST CHESTNUT CHEESECAKE
APPLE BUTTER CAKE/ CINNAMON CREAM CHEESE/ STRAWBERRY FILLING
PUMPKIN TARTS
YELLOW SPONGE/ CRANBERRY MOUSSE/ PEACH GELEE

PRALINE ESPRESSO FELLIUTINE/ CHOCOLATE CHAI MOUSSE
ASSORTED FRUIT TARTS
CHOCOLATE COVERED STRAWBERRIES
PUMPKIN CRÈME BRULEE
S' MORES BREAD PUDDING



THE INVERNESS HOTEL

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