

holiday brunch

PASTA

PASTA. gnocchi, mushroom ravioli, farfalle

SAUCE. marinara, alfredo, carbonara, spicy arrabbiata

PROTEIN. grilled chicken, italian sliced sausage, mini meatballs, shrimp

TOPPING. onions, peppers, zucchini, olive tapenade, mushrooms, roasted butternut squash

accompaniments. parmesan, red pepper flakes, artisan rolls

SALAD

GREENS. field greens, romaine, spinach

TOPPING. bacon, cheddar, feta, bleu cheese, broccoli, cucumber, red onion, grape tomatoes

dried cherries, cranberries, walnuts, candied pecans, shaved parmesan

DRESSING. house made ranch, italian, champagne vinaigrette, raspberry vinaigrette

SPECIALTY. broccoli and bacon, waldorf, caprese tri-colored tomatoes and mozzarella

SOUP

autumn harvest squash bisque

CARVING

ROAST BEEF STRIP LOIN. zip sauce, horseradish cream, whole grain mustard

DIJON AND HONEY GLAZED PORK LOIN. au jus, plum and raspberry relish, apple butter

SMOKED SALMON LOX, OYSTERS ON THE HALF SHELL, COCKTAIL SHRIMP

assorted breads

ADDITIONS

beef brisket, natural au jus, chef's choice chicken, rice pilaf, assorted roasted squash, mashed and sweet potatoes

BREAKFAST

EGGS YOUR WAY. ham, bacon, sausage, cheddar, feta, onion, peppers, tomato, spinach, broccoli jalapenos, asparagus, assorted hot sauces

SCRAMBLED EGGS, SPECIALTY EGG

POTATO. corn beef hash, lyonnaisie with onions and parsley

MEAT. crisp bacon, sausage

fruit display, assorted pastry and muffins

SWEETS

VARIOUS DESSERTS. crème brulée, cakes, cookies, brownies, cream puffs

GUERNSEY SUNDAE BAR. assorted toppings

APPLE AND MIXED BERRY CRISP



ADULTS \$54 | CHILDREN \$17 [3-12]
FOX HILLS GOLF & BANQUET CENTER | DECEMBER 4, 11, 18 | 10AM-3PM