

Thanksgiving

GRAND BRUNCH BUFFET

THURSDAY — November 22, 2018

La Hacienda & Nicker's Restaurants

11:00 a.m. - 5:45 p.m.

*Serving
Endless Champagne, Mimosas
& Live Music*

\$49.99* Per Guest

\$22.99* Children 5 - 12

Under 4 are Free

**Service charge and tax are additional*



Make Your Reservations now for a Special Dining Experience!

Reservations Required

CALL 352-324-3930

GrandBrunch@MissionInnResort.com

Holiday Harvest Salad Station

Mission Inn Traditional Seafood Salad, La Hacienda Broccoli and Cranberry Salad, Fall Harvest Cobb Salad
Caesar Salad with Shaved Parmesan and Garlic Herb Croutons, Apple Cranberry & Pecan Salad

Soup

Chilled Melon and Cucumber Soup, Roasted Butternut Squash Soup

Antipasto

Baby Artichoke Hearts with Extra Virgin Olive Oil and Sundried Tomatoes, Marinated and Fire Roasted Red Peppers
Grilled Fall Vegetables with Tamarind Balsamic Reduction, Vine Ripe Tomatoes, Basil, Purple Onion and Fresh Buffalo Mozzarella
Belgium Endive and Radicchio with Goat Cheese and Raspberry Vinaigrette

Charcuterie

Assortment of International Cheeses, Red Grapes, Walnuts, Fresh Seasonal Berries, Assorted Country Pâté with Cocktail Rye
and Pumpernickel Bread, Cumberland Sauce, Antipasto Meats with Italian Prosciutto, Salami, Mortadella, Rosette de Lyon,
Sopressata, Bread Display Carving Board with Assorted Breads

Seafood Bar

Salmon Gravlax with Shallot Dill, Jalapeno Jam & Asian Cucumber Sauces, Chopped Egg, Capers and Red Onion
Peel and Eat Shrimp with Fresh Lemons & Bloody Mary Cocktail Sauce, Whole Smoked Salmon, Chef Smoked White Fish
and Smoked Baby Scallops, Steamed Clams and Black Mussels in White Wine Garlic Butter Sauce, Oysters Rockefeller

Bountiful Breakfast

Fresh Seasonal Tropical Fruits, Yogurts, Pastries, Croissants, Muffins, Fresh Juices, Full Service Omelet Station, Waffle Station
with Berries and Warm Maple Syrup, Eggs Benedict, Sausages, Applewood Smoked Bacon, Southern Biscuits and Sausage
Gravy, Stone Ground Grits

Chef's Carving Stations

Cracked Black Pepper Crusted, Slow Roasted Prime Rib, Au Jus Fresh Horseradish and Creamy Horseradish Sauce,
Traditional Butter Basted Turkey with Giblet Gravy & Spirited Cranberry Orange Sauce.

The Mission's Famous Stuffing Station

Mrs. Beucher's Famous Stuffing, Chef Billy's Traditional Sage Stuffing,
Chef Toby's Gluten Free Apple Pecan Cornbread Stuffing, Chef Myra's Applewood Smoked Bacon Stuffing

Entrées

Scallop Stuffed Sole with Roasted Garlic Cream Sauce
Slow Roasted Pork Loin Marsala,
Tri-Colored Cheese Tortellini Tossed in Sundried Tomato Pesto

Sides

Bourbon Glazed Sweet Potatoes, Creamy Garlic Mashed Potatoes
Green Beans Almandine, Fall Vegetable Medley

Dessert

Signature Bread Pudding & Bourbon Sauce, Bananas Foster,
Ice Cream Sundae Station, Red Velvet Cake,
Assorted Miniature Cheesecakes, Chocolate Cake, Crème Brûlée,
Assorted Holiday Dessert Shooters, Pumpkin Pie, Pecan Pie



TWO AWARD WINNING GOLF COURSES | SPA MARBELLA | FOUR RESTAURANTS
MARINA DEL REY | CHAMPIONSHIP TENNIS | TRAP & SKET | FITNESS CENTER

10400 County Road 48, Howey-in-the-Hills, FL 34737 | MissionInnResort.com

Menu subject to change without notice based on seasonal freshness!