

# Thanksgiving

## GRAND BRUNCH BUFFET

**THURSDAY — November 26, 2020**

**La Hacienda Restaurant**

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

**Serving Endless House Champagne  
& Mimosas**

*Limited Seating. Masks are required unless seated at the table.*

**\$54.99\* 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**

## Soup

Chilled Melon And Fresh Mint Soup | Fire Roasted Parsnips And Smoked Bacon Soup

## Antipasto

Wild Field Greens, Endives With Feta Cheese And Balsamic Vinagrette, M.I. Traditional Seafood Salad  
Haciendas Broccoli And Cranberry Salad, Grilled Garden Vegetables With Orzo, Buffalo Mozzarella With Tomato And Red Onion  
Cold Cous Cous Salad Mediteranean With Sundried Tomato, Calamata Olives And Capers

## Charcuterie

International Meats And Cheese Display, Smoked, Steamed And Gravlox Salmon Display  
Pate' And Liver Mousseline Display, Smoked Fish, Toasted Ahi Tuna And Shrimp Display, Assorted Breads And Crackers

## Seafood Bar

Salmon Gravlox 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

Omelette Station Made To Order With Your Choice Of Fillings, Made To Order Pancakes And Waffles With Fresh Fruit Toppings, Scrambled Eggs, Eggs Benedict, Breakfast Potato, Applewood Smoked Bacon, Sausage Links, Cheddar Grits Oatmeal (With Brown Sugar, Raisins And Walnuts), Biscuits N Gravy, Assorted Danish, Mini Croissants, Assorted Muffins, Fresh Fruit Display

## Chef's Carving Stations

Prime Rib Of Beef Au Jus, Horseradish, Herb Oven Baked Turkey With Cranberry Mandarin Mint Relish, Giblet Gravy

## The Mission's Famous Stuffing Station

Beucher Family's Famous Stuffing, Chef Billy's Tadtional Sage Stuffing  
Chef Myra's Applewood Smoked Bacon Stuffing, Chef Toby's Gluten Free Cornbread Stuffing

## Entrées

Broiled Mahi Mahi with Mango Fruit Salsa, Slow Roasted Pork Loin Marsala  
Fettuccini Pasta with Creamy Pesto Sauce & Pine Nuts

## Sides

Honey Glazed Sweet Potato, Marscapone And Roasted Garlic Smashed Potato  
Green Beans Almondine, Maple Honey Glazed Carrots  
Garlic And Fresh Rosemary Encrusted Pork Loin With Warm Apple Slaw  
Cork Screw Pasta With Shrimp, Fresh Basil Pesto,  
Sundried Tomato, Calamata Olives

## Dessert

Choose From Selection Of Plated Desserts;  
Pumpkin Bread Pudding With Cinnamon Glaze  
Brownie Ice Cream Sundae, Cheesecake With Fresh Berry Compote  
Chocolate Raspberry Cake, Vanilla Bean Crème Brulee'  
Apple Cobbler Alamode, Pecan Pie With A Bourbon Drizzle  
*Sugar-free & Gluten Free Available upon request*



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

10400 County Road 48, Howey-in-the-Hills, FL 34737 | [MissionInnResort.com](http://MissionInnResort.com)

*Menu subject to change without notice based on seasonal freshness!*