

Thanksgiving

GRAND BRUNCH BUFFET

THURSDAY — November 25, 2021

La Hacienda & Nicker's* Restaurants

**(Nicker's will serve at peak seatings if La Hacienda sells out based on demand)*

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

**Serving Endless House Champagne
& Mimosas**

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

\$59.99* Per Guest

\$27.99* 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

La Hacienda Broccoli and Cranberry Salad (GF), Mission Inn Traditional Seafood Salad (GF), Grilled Turkey, Spinach and Apple-Almond Salad, Caesar Salad with Shaved Parmesan and Garlic Herb Croutons, Tuscan Grilled Vegetable Salad with Feta Cheese Vinaigrette

Seasonal Soups

Butternut Squash Soup (GF) | Turkey & Dumpling Soup

Antipasto (GF)

Baby Artichoke Hearts with Extra Virgin Olive Oil and Sundried Tomatoes, Fire Roasted Red Peppers, Marinated Grilled Fall Vegetables, Vine Ripe Tomatoes, Basil, Purple Onion and Fresh Buffalo Mozzarella with a Balsamic Glaze, 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 including Italian Prosciutto, Salami, Mortadella, Rosette de Lyon, Sopressata, Bread Display Carving Board with Assorted Breads

Seafood Bar

Salmon Gravlax with Shallot Dill, Jalapeño 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 (GF), 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

Slow Roasted Garlic & Rosemary Crusted Prime Rib with Au Jus, Fresh Horseradish and Creamy Horseradish Sauce (GF), Herb Roasted Turkey (GF) with Giblet Gravy & Spirited Cranberry Orange Sauce

The Mission's Famous Stuffing Station

Mrs. Beucher's Famous Stuffing, Chef Traditional Sage Stuffing (GF), Chef Toby's Cornbread Stuffing, Chef Myra's Applewood Smoked Bacon Stuffing

Entrées

Broiled Mahi Mahi with Dijon Cream (GF), Honey & Orange Glazed Sliced Ham (GF), Macadamia & Panko Encrusted Macaroni & Cheese

Sides

Honey-Bourbon Glazed Sweet Potatoes (GF), Mascarpone & Roasted Garlic Mashed Potatoes, Green Beans Almondine (GF), Fall Vegetable Medley (GF)

Dessert

Signature Bread Pudding & Bourbon Sauce, Bananas Foster, Ice Cream Sundae Station, Red Velvet Cake, Chocolate Cake, Assorted Miniature Cheesecake Parfaits, Crème Brûlée, Assorted Holiday Dessert Shooters, Pumpkin Pie, Pecan Pie
Sugar-free & Gluten Free (GF) 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

Menu subject to change without notice based on seasonal freshness!