

**Thanksgiving 2009**  
**Gold Ballroom at the Arizona Biltmore**

**Amuse**

**Kalamata Crostini, Soft Purple Haze**  
**Fresh Fig Honey Brûlée**

**Soup Station**

**Harvest Sage Butternut Squash Soup**  
*Parmesan Bread Stick*  
**Cognac Late Harvest Crab Bisque**  
*Mini Pepper Baguette*

**Charcuterie, Cheese, & Fruit Displays**

**Chef's Best Fresh Fruit Display of Local & Fall Fruits**  
**Hand Carved Local Cheese Display**  
*With Dried & Fresh Fruits*

**Charcuterie of Cured Meats, Pickled Vegetables &  
Marinated Olives Balsamic Grilled Vegetable Assortments**  
*Variety of French Baguettes, Crostini, Grissini  
& Lavash*

**Salad Station**

**Tossed To Order**  
**Mixed Greens, Toasted Walnuts, Sun Soaked Cranberries,**  
*Gorgonzola, Shaved Red Onions*  
*Pear Vinaigrette*  
**Fresh Spinach, Sugared Hazelnuts, Grilled Butternut Squash**  
*Shaved Fennel, Dried Cherries*  
*Cranberry Vinaigrette*  
**Waldorf Salad Served in Mini Lady Apples**

## **Fresh Seafood Displayed On Ice**

**Citrus Brined Shrimp, Lobster Ceviche Shooters, Cracked Crab Claws**

*With Traditional & Fall Accompaniment*

*To Include, Lemon, Cocktail Sauce, Remoulade*

*& Tabasco*

## **Sauté Station**

**Maine Sea Scallops Seared To Order**

*Served on Sweet Potato Cake*

*Black Truffle Vin Blanc*

*& Micro Basil*

## **Carving Station**

**Whole Roasted Tom Turkeys**

*Grand Marnier Cranberry Relish*

*Country Giblet Gravy*

*Sage Bread Traditional Stuffing*

**Cracked Pepper & Garlic Rubbed Prime Rib**

*Pinot Noir Jus, Creamed Horseradish*

*Whole Wheat, Rye & White Rolls*

**Rosemary & Dark Honey Glazed Pork loin**

*Sun Soaked Cherry Demi*

*Rustic Corn Bread Cranberry Stuffing*

## **Entrées and Sides**

**Arizona Fall Trout, Wild Mushroom Sautéed**

*Shallot Vin Blanc*

**Cider Glazed Chicken**

*Calvados Demi Glace, Toasted Almonds*

**Maple Glazed Roasted Acorn Squash**

**Rosemary Yukon Mashed Potatoes**

**Brown Sugar Glazed Sweet Potatoes**

*With Pecans & Marshmallow Puffs*

**Old Fashion Green Bean Casserole**

**Fall Root Medley with Asparagus & Sunburst Squash**

## **Dessert**

### **Shane's Fabulous Dessert Choices**

#### **Kids Station**

**Carrot, Celery, Broccoli, Cauliflower**

*Ranch Dipping Sauce*

**Peanut Butter & Jelly Sandwiches**

**Chicken Fingers**

*Honey Mustard, BBQ Sauce, Ketchup*

**Tater Tots**

**Macaroni & Cheese**

**Mini Corn Dogs**

**Lime and Cherry Jell-O**

**Thanksgiving Sugar Cookies**

**Assorted Toppings and Colored Icing**

*\$65 per person-/\$34 children 12 and under/infants free*

*Exclusive of 23% service charge and 8.3% sales tax*