Thanksgiving Menu

The drake Hotel Gold Coast Room

2012

Prawn & Celery root
Wisconsin Granny Smith apples, creamy chive dressing

Roasted Beet and Walnut Salad
Lemon Vinaigrette, port wine drizzle

Crab Louis
Cucumber, radicchio, Boston lettuce, organic eggs, spicy Russian dressing

Chickpea & Radicchio
New potatoes, parmesan, balsamic

Winter Citrus
Texas grapefruit, cara cara oranges, winter greens, blood orange vinaigrette

Poached Prawns, clams, Oysters on the Half Shell
Traditional cocktail, Saffron Sauce

Domestic Caviar Bar
Selection of American caviars, Chopped egg yolks & whites, minced shallots, Brioche toast points

Anti Pasto
Provolone, Fontina, Buffalo Mozzarella,
Mortadella, Smoked Pork Loin, Prosciutto, Salami

Roasted & Marinated Vegetables
Artichokes, Cipollini Onions, Bell Peppers, Fall Market Vegetables

Domestic & Imported Cheese Display
Manchego, Grilled Brie, Petit Basque, Roquefort, Emmental, Wisconsin Cheddar, Southern Illinois Goat Cheese, Turkish Apricots, Dried Michigan Cherries,
Spicy Texan Pecans

Smoked Salmon & Gravalax
Traditional accoutrements, Miniature Bagels, Petite Marble Rye, Assorted Cream Chesses

Asian Station

Assorted Dim Sum & Shu Mai
Soy Dipping Sauces, Sambal Olek

Assorted Sushi & Sashimi
Wasabi, Ginger, Tamari Soy Sauce

Tandoori spiced chicken tikka
Dill Greek yogurt, fresh baked Naan

Hot Entrees

Local Indiana free range Chicken
Truffles, wild mushrooms, tarragon

Fillet of Scottish Salmon
Leek and fall vegetable fumet, sage and rosemary

Butternut squash Ravioli, sage sauce

Cape Cod Crab Cakes with Whole Grain Mustard Sauce

Clams Casino

East Coast Oyster Rockefeller

Candied Sweet Potatoes with Marshmallows & Brown Sugar

Maytag bleu cheese Au Gratin Potatoes

Winter Vegetable Medley

Carving Station

Roasted Michigan Turkey
Cornbread Stuffing, Giblet Gravy, Buttermilk mashed white cascade potatoes, Cranberry Chutney

Pickling Spice Midwestern Crusted Strip Loin
Au Jus & Merlot Reduction

Roasted Whole suckling Pig
Brulee pineapple, cracklings, natural jus

Dessert

Made to order Crepe station
With a selection of Bananas, Peaches, Strawberries, Chocolate, Whipped Cream, Assorted Nuts, Assorted Sauces, Powder Sugar, Lemon Juice, and Sweet Liquors

Chocolate fondue
Homemade Pumpkin, Pecan and Apple Pie
Open Fresh Fruit Tart
Cranberry Mousse
Dark Chocolate Brownies
Peanut Florentine
Vanilla Caramel Crème Brule
Pumpkin Cheese Cake
Bread Pudding
Baked Alaska
assorted seasonal pies and tarts
Cranberry Strudel
Sliced Fresh Fruit and Berries in season
Selection of Mini French Pastries

Children's Buffet

Mini Pancakes with Chocolate Sauce, Maple Syrup

Miniature Hot Dogs with Condiments

Individual Cups of Strawberries & Grapes, honey Greek yogurt

Carrots & Celery Sticks

Mini Macaroni & Cheese

Thanksgiving Mini Cup Cakes