



# MORRIS INN

NOTRE DAME

MORRIS INN WILLIAM & MARY ANN SMITH BALLROOM GRAND BUFFET



## THANKSGIVING



### BREAKFAST TABLE

**Fluffy scrambled eggs**

**Potato O'Brien**

**Pennsylvania dutch breakfast scramble** *(sausage)*

**Pumpkin white chocolate french toast casserole** *jack daniels spiked syrup anise scented whipped cream*

### HORS D'OEUVRES

**Gulf shrimp** *simmered in a creole bouillon with classic cocktail sauce*

**Domestic cheese display** *with roasted nuts*

**Smoked salmon display** *with capers, pickled cucumber, and shaved beet slaw*

**Baked brie** *with toast points and apricot chutney*

### SALADS

**Mini wedge salad** *with tomato blue cheese crumbles red onion and smoked cheddar with cabernet buttermilk or green goddess dressing*

**Kale salad** *with cranberries, baby new potatoes, squash, pickled red onions and goat cheese with scallion riesling vinaigrette*

**Whole grain salad** *of quinoa, red rice, lentils, pine nuts, shaved carrots, green onion*

### SOUPS

**Smoky butternut squash soup**

**Potato and leek**

### MAIN BUFFET

**Cornbread stuffing** *with garlic and fresh herbs*

**Green beans** *baked with caramelized shallots and mushroom gravy*

**Chive whipped yukon potatoes**

**Medley of butternut squash** *baby new and sweet potatoes*  
*Vegan baked quince- filled with quinoa almonds golden raisins mint with a saba glaze*

**Grilled swordfish** *pumpkin risotto roasted brussels pomegranate seeds with a red wine gastrique*

### ACTION TABLE

**Omelettes** *for the first half*

**Turkey and waffle station**

### CARVING TABLE

**All Natural Prime Rib roast** *with blackberry wine jus*

**Bavarian Ham** *with indiana whisky glaze*

**Slow roasted Michiana turkey** *with pan gravy and cranberry chutney*

### KIDS BUFFET

**Chicken finger**

**Tater tots**

**Macaroni and cheese**

**French toast sticks**

**Corn and broccoli blend**