



VERMEJO

Thanksgiving Day Menu

— RECEPTION —

WARM APPLE CIDER WITH CRANBERRY AND CINNAMON
MULLED RED WINE WARM
CHARCUTERIE DISPLAY
GREEN CHILI AND CHEDDAR GOUGÈRES
MINI BISON WELLINGTON
WHOLE POACHED SALMON DISPLAY

— SEAFOOD DISPLAY —

OYSTERS
SHRIMP COCKTAIL
CRAB LEGS
COCKTAIL SAUCE
LEMON WEDGES
REMOULADE SAUCE

— HAND-CARVED BUTCHER BLOCK —

HERBED BRINED TURKEY
sage gravy / cranberry sauce

GLAZED HAM
pineapple rum sauce

BISON PRIME RIB
peppercorn au jus



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— ACCOMPANIMENTS —

WINTER GREENS SALAD

with apple cider vinaigrette

WALDORF SALAD

GRILLED ASPARAGUS

aged balsamic | goat cheese | charred lemon

SOUTHWESTERN CREAMED STREET CORN

GREEN BEAN CASSEROLE

porcini mushrooms | crispy onions

ROASTED BRUSSELS

Pancetta croutons | maple butter

ROASTED GARLIC | YUKON GOLD POTATOES

SWEET POTATO PECAN CASSEROLE

CORNBREAD AND ANDOUILLE DRESSING

— DESSERT DISPLAY TOWER —