The Colonial Room

Thanksgiving Brunch Thursday November 27, 2025

Appetizers & Salads

Kale Salad with Goat Cheese, Pomegranate, and Candied Pecan
Butternut Squash Quinoa Salad with Green Apples, Roasted Pumpkin Seeds
Roasted Sweet Potatoes Salad with Ginger Dressing
Orecchiette Pasta with Salami and Buffalo Mozzarella
Field Green Salad with Select Variety of Homemade Dressings
Baked Brie & Cranberry Bites
Chilled Shrimp served with Lemon Wedges & Cocktail Sauce
Salmon Mousse on toasted Baguette with Fresh Dill & Sicilian Capers
Charcuterie Board to include Cured Italian Meats
Antipasto Cheese Board & Seasonal Fresh and Dried Fruits

Breakfast Specialties

Omelet & Waffle Station
Applewood Smoked Bacon
Pork Sausage Links
Freshly Baked Croissants and Danish
Assorted Quiches
Cinnamon French Toast & Maple Syrup

Entrees

Oven Roasted Tom Turkey, Old Fashion Cornbread Sausage Stuffing, and Herb Gravy Slow Roasted Pork Loin with Savory Balsamic & Fig Sauce Grilled Filet of Red Snapper with Crawfish Creamy Creole Sauce Chorizo-Chicken and Seafood Paella

Carving Station

Oven Roasted Peppercorn Crusted Prime Rib with Mushroom Demi Glace Oven Baked Pit Ham with Brown Sugar Pineapple Glaze

Pasta Station

Rigatoni and Penne Pastas Alfredo, Marinara Sauce Quattro Formaggi Cheese Tortellini in a Saffron Cream Sauce Toppings:

Sicilian Capers, Kalamata Olives, Parmesan Cheese, Sautéed Portobello Mushrooms

Sides & Vegetables

Oven Roasted Rosemary Root Vegetables in E.V.O.O Smoked Gouda Mac & Cheese topped with Toasted Panko Breadcrumbs Sweet Potato Casserole and Yams with Pecans and Marshmallows

Assorted Desserts Station Including Menger's Famous Bread Pudding

1st Seating at 11:30 am till 1:00 PM 2nd Seating at 2:00 pm till 3:30pm Adult \$99* Senior \$85*

*Children (5-11 years) \$35**

*All listed prices include both 8.25% Sales tax, gratuity and Complimentary Parking for All Thanksgiving Buffet Guests

Reservations required: Call 210-223-4361 Ext. 6099 or Email: apena@MengerHotel.com