

THANKSGIVING BRUNCH WILL BE SERVED IN THE WOODLANDS BALLROOM

Happy Thanksgiving

WOODLANDS RESORT THANKSGIVING BRUNCH 2021

Grand Foyer Welcome!

BLOODY MARY –MIMOSA -SANGRIA -BELLINI BAR
SMOOTHIE & JUICE BAR
Freshly Prepared Fruit Juices | Tropical Smoothies | Exotic Elixirs

FRESH FRUITS OF THE WORLD
Seasonal Fruits | Forest Berries | Fruit Leathers | Home-Made Granolas | Flavored Yogurts

ARRAY OF FRESHLY BAKED BREADS & PASTRIES
Whipped Creamery Butters | Assorted Jams & Jellies

THE WOODLANDS RESORT

Chef Marcus Hollander

HAPPY GRIDDLECAKES–BLESSED WAFFLES–JOYFUL
DOUGHNUTS

Assorted Syrups | Fresh Berries | Whipped Creams

THANKFUL AMERICAN BREAKFAST FAVORITES

Eggs | Bacon | Sausage | Potatoes | Toast

SAVORY ULTIMATE OMELETS

Bountiful Toppings & Stuffing's

...AND MORE

DELICIOUS STEAK AND EGGS BENEDICT

Soft Poached Eggs | Ny Strip Steak | Bearnaise Sauce

HOME-COOKED CORNED BEEF HASH BENEDICT

Soft Poached Eggs | Hollandaise

KEEP WARM...

PIPING-HOT BUTTERNUT SQUASH SOUP

Candied Hazelnut | Spiced Crème Fraiche

INDULGE...

TRADITIONAL BUTTER ROASTED WHOLE TURKEY

Chestnut Stuffing | Cranberry Sauce | Giblet Gravy

FUN – FILLED HERITAGE TURKEY ROULADE

Potato Pommes Puree | Candied Yam Brule | Brussel Sprouts

LAVISH PINEAPPLE GLAZED SPIRAL HAM

Green Bean Casserole | Macaroni & Cheese

SHRIMP & OYSTERS

Cocktail Sauce | Horseradish | Mignonette | Fresh Lemons

...REFRESH

Cheerfully Freshly Prepared & Tossed Salads
Generous Seasonal Toppings & Dressings

YUMMY KIDS BUFFET

CHICKEN TENDERS
GRILLED CHEESE
FRENCH FRIES
SPAGHETTI AND MEATBALLS

BACK TABLE

Chefs Brien Paskvan & Mathew Wollenburg

SLOW SMOKED & ROASTED PRIME BEEF BRISKET

Sorghum Gastrique | Sweet Corn Maque Choux

HARVEST CORNMEAL FRIED CATFISH

House-Made Tartar Sauce | Fresh Lemon
Chef's Famous Home-Made Specialty Hot Sauce

SHRIMP & GRITS



COOL WATER CAFÉ

Chef Cesar Murillo

CHEERFUL WILD MUSHROOM TACOS

Mole Spice | Lime Crema | Salsa Verde | Toasted Pepitas

ESPECIAL PESCADO ALA LA TALLA TOASTADA

Adobo Mahi Mahi | Árbol Chili Aioli | Salsita De Mango

NOBLE SQUASH BLOSSUM QUESADILLA

Chile Poblano | Queso Oaxaca | Salsa Molcajete

AGUA FRESCAS

MEYER LEMON
MANGO
HIBISCUS



DESSERTS & PASTRIES

Chef Alyssa

TRADITIONAL PUMPKIN PIE

SWEET DUTCH APPLE PIE

DELICIOUS CHOCOLATE CHIP PECAN PIE

PISTACHIOS & CHOCOLATE

DÉCADENT FUDGE & BRITTLES

RICH CARROT CAKE

FROSTY ICE CREAM BAR

TO ATTEND HARVEST, PLEASE CALL (281)364-6250

\$75/pp | \$32 Children 6-12