

Thanksgiving Day Buffet

at Broadmoor Hall

\$110.00++ Adult • \$45.00++ Child

Fresh Fruit Selection

Honeydew, Cantaloupe, Watermelon, Pineapple
Kiwi, Blueberries, Strawberries

Cereals & Juices

Assorted Cold Cereals with Skim, 2% & Whole Milk
Mixed Berry & Palisade Peach Yogurt Parfaits, House Made Granola (CN)
Orange, Grapefruit, Cranberry, Tomato, V-8, Apple & Pineapple Juices

Seafood & Raw Bar

HOUSE CURED SALMON GRAVLOX, HOUSE SMOKED COLORADO TROUT
Pickled Red Onion, Capers, Tomatoes, Dill Cream Cheese, Parmesan Grissini

JUMBO POACHED SHRIMP, SNOW CRAB CLAWS & JONAH CRAB CLAWS
Cocktail Sauce, Horseradish Sauce, Lemon Wedges

EAST & WEST COAST OYSTERS ON THE HALF SHELL
Tobasco, Horseradish, Mignonette Sauce

AMERICAN PADDLEFISH CAVIAR
Brioche Toast Points, Sauce Gribiche, Capers, Red Onion

CHEF ATTENDED SUSHI STATION
Spicy Hawaiian Ahi Tuna, Scallion & Sesame Roll
California Roll with Crab, Cucumber, & Avocado
BBQ Eel & Avocado Roll
Shrimp Tempura Roll with Tobiko, Avocado & Cucumber
Wasabi, Soy Sauce, Pickled Ginger

Colorado Cheese & Charcuterie (CN)

River Bear Meats Wagyu Beef Summer Sausage, Bresaola
Fennel Salami, Kenny's Farmhouse Cheddar
Sawatch Artisan Colorado Gouda, Marinated Colorado Sheep Milk Chèvre
Eagle's Nest Ranch Honeycomb & Wildflower Honey, Grapes
Mixed Nuts, Broadmoor Bakery Lavosh & Focaccia

Chef Attended Salad Stations

ROASTED BEET SALAD
Colorado Ricotta, Organic Spinach
Pistachio Vinaigrette (GF, CN)

MADE TO ORDER BROADMOOR CAESAR SALAD
Romaine, Croutons, Shaved Parmesan Cheese
Anchovy, Parmesan & Garlic Dressing

MADE TO ORDER SUPER FOOD SALAD
Kale & Quinoa, Toasted Almonds, Goji & Blue Berry Dressing (GF, DF, CN)

GF - Gluten Free • DF - Dairy Free • CN - Contains Nuts
**Menu subject to change*



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(Salad Stations Continued)

PIKES PEAK CHOPPED SALAD BAR

Baby Field Lettuces, Romaine Lettuce, Avocado, Grilled Corn
Cotija Cheese, Anasazi Beans, Tomato, Grilled Red Onion
Crispy Raquelitas Tortilla Strips, Buttermilk Ranch, Broadmoor Vinaigrette

Soup Station

OLATHE CORN BISQUE

Cornbread Croutons, Grilled Corn Relish

BUTTERNUT SQUASH BISQUE

Cranberry Relish, Toasted Pumpkin Seeds (GF)

Breakfast Items

SCRAMBLED EGGS

Individual Quiche Lorraine, Ham, Gruyere Cheese
Crispy Smoked Bacon & Pork Sausage Links
Herb Roasted Country Style Potatoes, Mushrooms & Peppers
Buttermilk Biscuits with Gravy

Cheese Blintzes, Berry Compote

CHEF ATTENDED EGGS BENEDICT STATION

English Muffins, Canadian Bacon, Sauce Hollandaise

CHEF ATTENDED OMELET STATION

Whole Eggs, Egg Beaters, Egg Whites, Ham, Bacon
Sausage, Smoked Salmon, Swiss & Cheddar Cheese
Onion, Scallions, Tomatoes, Mushrooms, Peppers, Salsa

CHEF ATTENDED PANCAKE & FRENCH TOAST STATION

Maple Syrup, Blueberries, Chocolate Chips
Golden Raisins, Whipped Cream, Whipped Butter

Chef Attended Carving Stations

HONEY GLAZED HAM

Bourbon Glaze & Pineapple and Pear Relish

HERB ROASTED PRIME RIB OF BEEF

Bordelaise Jus, Creamy Horseradish Sauce, Popovers

CLASSIC TURKEY DINNER

Herb Roasted Tom Turkey Breast, Pan Gravy
Sage Rubbed Turkey Legs, Cranberry Sauce
Whipped Potato, Maple Glazed Yams
Apple Sage Stuffing, Green Beans

CHEF ATTENDED APPLE CIDER BRINED PORK MEDALLIONS

Butternut Squash Puree, Sweet Potato Gnocchi
Roasted Apples, Fall Cider Jus

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CERTIFIED ANGUS BEEF SHORT RIB NAVARIN

New Potato, Carrot, Pearl Onion, Turnips, Natural Jus

CHEF ATTENDED RED BIRD CHICKEN SCALOPPINI, CHICKEN JUS

Fire Roasted Potato, Salsa Verde (GF,DF)

CHEF ATTENDED ROCK SHRIMP

Sweet Potatoes, Chickpeas & Coconut Curry Sauce (GF,DF)

Slow Cooked Rice & Beans (GF,DF)

Vegetable Sides

TWICE BAKED POTATO

Bacon, Cheddar, Chives

Carrots Vichy

Braised Collard Greens

Desserts

PASTRIES

Spiced Chocolate Verrine, Caramelized Rice Cereal (GF)

Vegan Coconut Rice Pudding, Fall Fruit Compote (GF, DF)

Banana Coffee Verrine, Espresso Crème Patisserie

Banana Pound Cake, Dulcey Chantilly

Smoked Butternut Squash Bavarian, Lingonberry Compote

Mini Pear Tarts, Almond Frangipane (CN), Sacher Torte (CN)

Apricot Marmalade Bar, Almond Short Dough, Oat Streusel (CN)

Milk Chocolate Profiterole, Peanut Butter Caramel (CN)

Pumpkin Cheesecake Parfait, Cranberry Compote

Sweet Chestnut Verrine, Blackberry Cassis Compote, French Meringue

Traditional Chocolate Pecan Pie, Whipped Cream (CN)

CUPCAKES

Triple Chocolate

White Chocolate Peppermint

Lemon Honey Walnut (CN)

COOKIES

Sugar Cookies

Oatmeal Butterscotch

Maple Walnut Cookies (CN)

ACTION STATIONS

Crêpe Suzette

Bananas Foster (GF)

FROM THE BAKERY

Pumpkin Brioche Rolls, Apple Cinnamon Wheat Rolls, French Rolls

Pumpnickel Rolls, Boursin Knots, Cranberry Walnut Raisin Bread

Mini Cranberry Bear Claws, Mini Almond Croissants (CN), Mini Plain Croissants

Mini Chocolate Croissants, Orange Cranberry Muffins

Pumpkin Cream Cheese Mini Loaves, Sticky Buns

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Kid's Buffet

BROADMOOR FARMS GREEN SALAD

Carrots, Tomatoes, Ranch, Honey Mustard

FRESH FRUIT CUPS

Raspberry Vanilla Sauce, Honey Yogurt Sauce

INDIVIDUAL CREAMY MAC & CHEESE CUPS

PB&J SANDWICHES

Creamy Peanut Butter & Grape Jelly (CN)

CRISPY CHICKEN FINGERS

Ranch, Honey Mustard, & Ketchup

GRILLED MINI BEEF BURGERS

Lettuce, Tomato, Pickles, Fresh Baked Buns

BALLPARK FRANKS

Grilled Hot Dogs, Fresh Baked Buns

Creamy Mashed Potatoes

Buttered Green Beans

Chocolate Cake Pops

Raspberry Pop Tarts

Milk Chocolate Chip Cookie

Cotton Candy Station (GF)

MILK CHOCOLATE FOUNTAIN

Strawberries, Pound Cake, Pineapple

Marshmallows, Rice Crispy Treats