

Thanksgiving

BRUNCH

at the Hilton Mystic

Thursday 11.25.21

11 a.m. - 2 p.m.

\$45 per person

Children 5-11 \$22.50

Under 5 complimentary

**Gratuity and Tax will be
automatically added to each
meal.**

SOUPS

Butternut Squash Bisque

Chorizo and White Bean Soup

CHARCUTERIE & LOCAL CHEESE

Soppressata, Capicola, Salami, Maple Cheddar,
Moody Blue Smoked Blue Cheese, Cranberry and
Onion Marmalade, Baked Brie

Oven Roasted Tomatoes, Marinated Olives, Roasted
Peppers, Long Stem Artichokes, Pickled Vegetables

Roasted Red Pepper Hummus with Pita Chips

Artisan Breads, Roasted Garlic Olive Oil, Balsamic Vinegar

LOCAL FARMER'S MARKET

Baby Kale, Baby Romaine Spring Mix,
Grape Tomatoes, English Cucumbers, Red Onions,
Shredded Carrots, Diced Beets, Bell Peppers,
Radishes, Cremini Mushrooms

House Smoked Bacon, Chopped Egg,
Grilled Chicken Breast

Candied Walnuts, Sunflower Seeds,
Chickpeas, Toasted Almonds

Dried Cranberries, Dried Cherries, Golden Raisins

Garlic Balsamic Vinaigrette, Lemon Poppy Vinaigrette,
Avocado Ranch, Creamy Blue Cheese

FROM THE CARVERY

Maple Brined Roasted Whole Turkey, Cranberry Orange
Chutney, Truffle Gravy

Cider Braised Pork Loin, Apple Butter, Apple Cider Jus

STATIONS

Horseradish Crusted Salmon, Oven Dried Tomatoes

Haricot Vert and Herb Roasted Carrots

Caramelized Shallots, Roasted Brussels Sprouts,
Balsamic Reduction

Apple Cranberry Stuffing

Butternut Ravioli, Brown Butter and Sage

DUAL MASHED POTATO BAR

Sweet and Red Bliss Mashed Potatoes

Scallions, Marshmallows, Cheddar Cheese, Sour Cream,
Candied Pecans, Bacon Bits, Crushed Ritz Crackers

KIDS

Chicken Fingers, Tater Tots, Mac & Cheese

SWEETS & TREATS

Pumpkin Pie

Apple Brown Betty

Chocolate Pecan Pie

Miniature Tartlets, Dessert Squares

Assorted Truffles, Petit Fours



Hilton

MYSTIC

The Heart of Mystic.

ReserveOnline at
hiltonmystic1.eventbrite.com

