



Thanksgiving Dinner Buffet on THREE FLOORS

THURSDAY, NOVEMBER 23, 2017

Ballroom, Ballroom Lounge - 16th Floor;

Saint Louis Room - 15th Floor;

Back Door, St. Vrain Room – 14th Floor

5:00 p.m. to 8:00 p.m.

\$71.00 adults, \$35.00 children 4-10, no charge 3 and under

Our mouth-watering, traditional buffet will include:

Soup:

Butternut Squash Bisque

Salads:

Raisin and Carrot, Caesar and Red Apple Waldorf Salads

Seafood Pasta, Ambrosia, Mixed Green and Fruit Salads

Hearts of Palm & Artichoke Salad, Potato Salad, Jello

Corn Salad, Grilled Vegetable Salad, Deviled Eggs

Red Beet with Walnuts, Baby Shrimp and Marinated Beef Tip Salad

Smoked Salmon, Smoked Sturgeon, Herring in Cream Sauce

Cold Foods:

Sliced Smoked Turkey and Ham, Poached Salmon with Dill Mayonnaise,

Cheese Board with Fruit, Shrimp with Cocktail Sauce, Summer Sausages and Charcuterie

Carved Items:

Roasted Black Angus Sirloin with Bordelaise and Creamed Horseradish Sauce

Honey Baked Ham

Hot Foods:

Fresh Roast Natural Turkey with Giblet Gravy

Sautéed Veal Marengo

Broiled Atlantic Fillet of Cod with Beurre Blanc

Cooked Cranberry Sauce and Cranberry Jelly

Raw Cranberry & Orange Relish

Candied Sweet Potatoes

Whipped Potatoes

Cornbread Dressing

Cauliflower au Gratin

Green Beans Amantine

Baked Acorn Squash

Medley of Mushrooms, Brussels Sprouts and Pancetta

A Variety of Assorted Breads and Biscuits



The Dessert Buffet will include:

Apple Pie, Pumpkin Pie, Pecan Pie, Mince Meat Pie,

Warm Brioche Bread Pudding with Brandy Sauce,

plus additional Desserts and Pastries.

Cotton Candy Station on the 16th floor

Vanilla & Chocolate Milk Shakes

Make your reservation by calling 314-726-1964 or email reception@stlclub.com.

There is a charge for no-shows and cancellations after noon on November 21.

Attire: Jacket and tie for gentlemen; comparable appropriate attire for ladies



SAINT LOUIS CLUB