

# Thanksgiving

## AT TABLE 45

# BRUNCH

Thursday, November 23, 2023 10:30am – 3pm

Adults: \$79\*

Kids 6-12: \$39\*

under 6: free

### SOUPS, SALADS & STARTERS

**butternut squash consommé**  
duck confit, nutmeg-orange cream

**oatmeal**

**salad bar** build your own, choice of dressing

**harvest salad** baby kale, heirloom apples, cranberries, citrus, pepitas, candied walnuts, tangerine vinaigrette

**Caesar wedge** romaine wedge dressed with Caesar's dressing, dehydrated tomatoes, crostini, fine chives, grated parmesan

**ambrosia** seasonal fruit, toasted coconut, Luxardo cherries

### GRAZING BOARD

jarcuteries

hummus

avocado hummus

fruit cups & parfaits

roasted vegetables

marinated olives

### BREAD STATION

flavored butters, infused olive oils, grated parmesan, herb oil, pepper flakes

garlic breads

bread baskets

assorted artisanal breads

crostini

crackers

### BREAKFAST

**oeufs en croute** lobster benedict

**eggs benedict** croissants, black forest ham

**eggs-to-order** farm fresh eggs, egg whites, toppings

**stuffed french toast**

mascarpone, Nutella, banana fosters

**buttermilk waffles** lemon curd, blueberry

**corned beef hash** bacon date glaze

**pumpkin crepes**

hashbrowns

### RAW BAR

red wine mignonette, cocktail sauce, wasabi, lemons, limes, horseradish, soy sauce

half shell oysters

peel & eat shrimp

oyster shooters

assorted sushi

### CARVING STATION

**roasted turkey breast** XO gravy

**roasted halibut** miso glazed, ginger sauce, ponzu

**smoked dark meat turkey sausage** romesco

### ENTRÉES & SIDES

**pumpkin raviolis** mascarpone fonduta

**glazed salmon** roasted pineapple salsa

**fried cornish game hens** Southern style, hot honey

**crispy crab & shrimp corndog**

okonomi sauce, korean mustard-mayo

**roasted tenderloin medallions** sauce soubise, demi

**tempura sweet potatoes**

**whipped potatoes** pommes au gratin

**quince glazed parsnips**

shiitake mushroom, pine nut gremolata

**roasted shaved brussels sprouts**

crispy bacon, caramelized onion, lemon butter

### THE KID'S TABLE

**ziti** marinara

**mini burgers** LTO, American cheese

**chicken fingers** BBQ, Ranch

**french fries** ketchup

### DESSERTS

apple pie

pumpkin pie

pecan pie

croissants

pain au chocolate

cranberry crumble with maple syrup

pumpkin w/dark chocolate chip mini cakes

cupcakes

cake pops

apple-cinnamon brioche

cranberry muffins

raspberry palmier



INTERCONTINENTAL  
CLEVELAND

TABLE 45

\*Price is exclusive of tax and gratuity and includes buffet, regular non-alcoholic beverages and a glass of apple cider margarita per adult

To make reservations, scan the code, contact  
Redina Xhaja at 216.707.4160 or  
redina.xhaja@ihg.com or find  
Table 45' on opentable.com



# Turkey TO-GO

## Whole Brined Roasted Turkey Dinner complete with Sides and Desserts

20-22 lb turkey serves 12-16 \$390\*

10-12 lb turkey serves 6-8 \$325\*

### SIDES

Sweet Potato Soup    Buttermilk Mashed Potatoes  
Cornbread Sage Stuffing    Traditional Giblet Gravy  
Cranberry Walnut Relish    Assorted Artisan Rolls

### DESSERT

choice of (2)

Pumpkin Pie with Cinnamon Whipped Cream  
Pecan Pie    Mississippi Mud Pie  
Dozen Shortbread Cookies

### À LA CARTE

20-22 pound Turkey (serves 12-16 people): \$290  
10-12 pound Turkey (serves 6-8 people): \$230  
half gallon tray Mashed Potatoes: \$18  
half gallon tray Candied Sweet Potatoes: \$18  
1 quart Gravy: \$16 | 1 quart Stuffing: \$10  
1 pint Cranberry Relish: \$9  
1 gallon Sweet Potato Soup: \$25  
Pumpkin, Pecan or Mississippi Mud Pie: \$22  
1 dozen Shortbread Cookies: \$14  
1 dozen Assorted Artisan Rolls: \$10

**ALL ORDERS MUST BE PLACED BY  
FRIDAY, NOVEMBER 17TH**

### PICK UP

Early Bird on Wednesday, Nov. 22nd 3-5pm  
Receive a FREE pumpkin pie with full meal only

Thursday, Nov 23rd 9-10am

**TO ORDER: (216) 707-4160 OR  
REDINA.XHAJA@IHG.COM**



INTERCONTINENTAL®

CLEVELAND

9801 Carnegie Cleveland, OH 44106

\*exclusive of tax & gratuity