



THANKSGIVING BUFFET

THURSDAY NOVEMBER 22, 2018

11:00 – 5:00

*ASSORTED FRUIT AND CHEESE PLATTER
YOUNG ORGANIC MIXED GREENS WITH BALSAMIC VINAIGRETTE
HEARTS OF ROMAINE WITH CAESAR DRESSING, CROUTONS AND GRATED
ASIAGO
TOMATO, BASIL AND MOZZARELLA SALAD WITH BALSAMIC VINAIGRETTE
CALAMARI SALAD WITH PESTO VINAIGRETTE
ROAST TURKEY CARVING STATION
PEPPERCORN ROASTED PRIME BEEF WITH ROSEMARY JUS
PAN SEARED SALMON WITH BUEURRE BLANC AND EXOTIC FRUIT SALSAS
SHRIMP ALFREDO WITH SHAVED PARMESAN
CHICKEN MARSALA WITH WILD MUSHROOMS
PORK LOIN WITH BRANDY APPLE DEMI GLAZE
COUNTRY BISCUIT BENEDICT
COUNTRY STYLE MASHED POTATOES
CHESTNUT PORCINI APPLE STUFFING
GIBLET GRAVY
CRANBERRY GRAPE COMPOTE
CANDIED YAMS WITH MINI MARSHMALLOWS
SAUTÉED SEASONAL VEGETABLES
FRESH BAKED DINNER ROLLS
PUMPKIN, PECAN AND FRUIT PIE
ASSORTED COOKIES
COFFEE AND ICE TEA INCLUDED*

ADULTS \$37.95

CHILDREN 5-12 \$17.95

CHILDREN 4 AND UNDER FREE

RESERVATIONS - 831-899-5954