

## Entrées

### Carved chili pineapple glazed ham

#### Herb crusted Mahi Mahi

topped with a champagne brie sauce

#### Shrimp and Grits

Jumbo shrimp, mushrooms, green onions, shrimp stock over white cheddar stone ground grits

### Carved roasted turkey Breast

#### Holiday lasagna

with mini Italian sausage and beef meatballs

#### Beef Stroganoff

beef tenderloin, mushrooms, onions in a creamy beef sauce

## Traditional Thanksgiving Buffet

Seatings will be 11:00, 1:00, 3:00, 5:00 Adults \$31.95 Children 11 & Under \$12.95

## Potatoes

Roasted sweet potato Mashers - With brown sugar and pecan Streusel

Baked White Cheddar Mac & Cheese

#### Baked Mashed Potatoes

With parmesan and garlic bread crumbs

## Vegetables

### Sautéed corn and peppers

#### Cornbread Stuffing

With sausage and sage

#### Cranberry Sauce

#### Honey glazed carrots

with fresh snipped chives

### Green Bean Casserole

topped with fired onion strings

#### Turkey Gravy

#### Braised collard greens

with ham hocks, onions, vinegar

## Salads

### Mixed Green Salad

served with assorted dressings

### Sliced tomato cucumber salad

drizzled with an herb vinaigrette and topped with feta cheese

### Shaved Brussels Sprouts Salad

Brussels sprouts, dried cranberries, almonds, blue cheese crumbles tossed in a red wine vinaigrette

### Tortellini Pasta salad

Creamy dressing and julienne vegetables

### Turnip Slaw

Julienne turnips, carrots, and onions in a creamy dressing

## Desserts

### White Chocolate Bread Pudding

Housemade hazelnut flavored bread pudding

### Cheesecake brownies

fresh made dark chocolate brownies with a cheesecake swirl.

### Pumpkin Pie

### Chocolate Mocha Mousse

### Pecan Pie

Fresh southern pecan pie served with whipped cream.