

Traditional Thanksgiving Buffet

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

Entrées

Carved Chili Pineapple Glazed Ham

Carved Roasted Turkey Breast

Shrimp and Grits

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

Beef Stroganoff

beef tenderloin, mushrooms, onions in a creamy beef sauce

Herb Crusted Mahi Mahi

topped with a champagne brie sauce

Sicilian Baked Pasta

Rotini, Italian sausage, tomato cream sauce

Potatoes

Baked Mashed Potatoes

With parmesan and garlic bread crumbs

Baked White Cheddar Mac & Cheese

Roasted Sweet Potato Mashers

With brown sugar and pecan Streusel

Vegetables & Sides

Cornbread Stuffing

With sausage and sage

Sautéed Corn and Peppers

Green Bean Casserole

Brussel Sprouts Gratin

Honey Glazed Carrots

with fresh snipped chives

Cranberry Sauce

Turkey Gravy



Salads

Mixed Green Salad

Served with assorted dressings

Shaved Brussels Sprouts Salad

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

Turnip Slaw

Julienne turnips, carrots, and onions in a creamy dressing

Sliced Tomato Cucumber Salad

drizzled with an herb vinaigrette and topped with feta cheese

Tortellini Pasta Salad

Creamy dressing and julienne vegetables

Desserts

White Chocolate Bread Pudding

Housemade hazelnut flavored bread pudding

Cheesecake Brownies

fresh made dark chocolate brownies with a cheesecake swirl.

Chocolate Mocha Mousse

Pecan Pie

Fresh southern pecan pie served with whipped cream.

Pumpkin Pie

Chocolate fudge cake