

THANKSGIVING

BUFFET MENU \$40

APPETIZERS

FARM SALAD

with Dressing Assortment

SPRING MIX

with Fresh Apples, Smoked Gouda, Candied Pecans & Brown Sugar-Cider Vinaigrette

DEVILED EGGS

with a Creamy, Tangy Filling and a Hint of Paprika

ENTRÉES

SLOW-ROASTED TURKEY

with Sage Sausage Stuffing

CARVED PECAN-SMOKED PRIME RIB AU JUS

and Horseradish Cream Sauce

ROASTED SALMON

with Orange Ginger-Soy Glaze

SORGHUM-GLAZED PIT HAM

ON THE SIDE

ASPARAGUS

BOURSIN-MASHED POTATOES
TURKEY GRAVY
ROASTED ROOT VEGETABLES
GREEN BEAN CASSEROLE
CRANBERRY SALAD

DESSERTS

POPCORN ICE CREAM
PECAN PIE
PUMPKIN PIE