

THANKSGIVING BRUNCH BUFFET

ADULTS \$65

KIDS (UNDER 12) \$20

MAINS

Classic Roast Turkey with Sage Gravy

Bourbon Brown Sugar Glazed Ham with Fall Spiced Red Eye Gravy

Baked Salmon with Hollandaise

STARTERS

Meat, Cheese and Preserves Board

Shrimp Cocktail

Hot Spinach and Artichoke Dip

SIDES

Cranberry Sauce

Green Bean Casserole with Fried Shallots

Roasted Brussel Sprouts with Bacon

Vinaigrette

Sweet Potato Soufflé with Caramelized
Marshmallow

Jalapeno Cheddar Corn Pudding

Baked Three Cheese Macaroni and
Cheese

Garlic Red Bliss Mashed Potatoes

SALADS & BREADS

Fall Greens Salad with Cranberry, Bleu
Cheese, Pears, Walnuts and Champagne
Vinaigrette

Simple Butter Lettuce, Carrots, Cucumber
and Tomatoes

Cornbread Muffins

Texas Toast

Classic Stuffing

Southern Liver Stuffing

DESSERTS

Apple Cobbler Spiced Caramel

Pumpkin Pie with Salted Whip

SPECIALTY DRINKS

Bottomless Mimosas

Special Featured Cocktail

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

