



Thanksgiving

BUFFET

Thursday, November 23rd
Seating times: 1pm, 3pm and 5pm

SALAD BAR

Mixed Greens, Fresh Vegetables,
Spinach & Strawberry Salad, Cranberry Sauce

SOUP

Roasted Corn Chowder

ENTRÉES

Roasted Turkey Breast with Traditional Stuffing & Giblet Gravy
Slow Cooked Pot Roast served with Stock Vegetables
Honey Basted Ham with Smoked Pineapple Glaze
Smoked Salmon over Stone Ground Cheddar Grits
Homemade Mac & Cheese Topped with Applewood Bacon
Sweet Potato Casserole topped with Brown Sugar, Walnuts & Marshmallows
Homestyle Mashed Potatoes & Gravy
Green Bean Casserole
Candied Baby Carrots with Cranberries & Almonds
Dinner Rolls, Corn Bread Muffins, & Bread Sticks

ASSORTED SEASONAL DESSERTS

Pumpkin Pie, Assorted Fruit Pies, Assorted Buffet Cakes, Pecan Pie, Chocolate Cake,
Peach Cobbler, Bread Pudding, Chocolate Mousse, and more!

Adults: 22.95 ■ Juniors (6 to 12) 11.95
5 & Under Free With Dining Parents
Tax and Gratuities are Additional

Reservations recommended, phone 304-259-5216, ext. 403