November 24 | 1:00-3:00 p.m.

WELCOME HORS D' OEURVES

Shrimp Cocktail Shooters

ROASTED TURKEY

Rubbed with fresh sage butter and served with apple cider gravy

CRANBERRY-ORANGE SAUCE

Made with fresh whole cranberries and orange zest

SLOW SMOKED BEEF BRISKET

Slow smoked and served with a tangy pineapple BBQ sauce

SMOTHERED CHICKEN

Oven Roasted chicken smothered with sautéed onions

and a creamy chicken gravy

ALASKAN COD

Seasoned with a lemon pepper mixture, baked until flaky and topped with fresh dill

GARLIC MASHED RED SKIN POTATOES

SWEET POTATOES CASSEROLE

3 CHEESE MAC & CHEESE

Our mouthwatering Mac & Cheese is made with sharp cheddar, Monterey Jack and Gouda cheese

PECAN & PEPPERED SAUSAGE STUFFING

Stuffing made in house with fresh herbs, peppered sausage, pecans and cubed ciabatta

ACORN SQUASH

Oven roasted with brown sugar Amaretto butter and topped with crushed vanilla wafers

STEAMED BROCCOLINI

Seasoned with fresh lemon zest, shaved Parmesan and roasted garlic

ROASTED CORN FRESCO WITH POBLANO PEPPERS
Fire roasted corn and poblano peppers topped with crumbled queso fresco

GREEN BEAN CASSEROLE

A creamy casserole made with fresh green beans, portabella mushrooms, and homemade crispy onions

SALAD BAR

• Fresh mixed salad greens, grape tomatoes, chilled sliced cucumbers, diced red onion, chopped hard boiled eggs, bacon bits, shredded carrots, black olives, Craisins, assorted sliced and shredded cheeses, garlic focaccia bread croutons and California cole slaw Fresh fruit platter

FRESH BAKED BREADS

Served with house made infused butters Zucchini bread, pumpkin bread and assorted rolls

DESSERT STATION

Mini Desserts

Including pineapple upside down cake

Assorted Desserts

Pumpkin pie, sweet potato pie and apple pie

DRINKS

Thanksgiving Day Punch Sweet Tea **Coffee Station**



ADVANCED TICKETS

OCTOBER 11 THROUGH NOVEMBER 10 AT NOON

ADULTS: \$30 | KIDS 4-11: \$15

KIDS 3 & UNDER: FREE

TICKETS

NOVEMBER 14 THROUGH 18

ADULTS: \$35 | KIDS 4-11: \$15

KIDS 3 & UNDER: FREE

10 guests per table.

Parties with fewer guests may be seated with other, smaller parties.

Menu is subject to change due to COVID supply chain issues.

19th Street, Building 18400 706-791-6780/2205/3928

