

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 chees<u>e</u>

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