



## Thanksgiving Buffet | November 28 | 12:00-2:00 p.m.



Roasted Turkey with Apple Cider Gravy  
Fresh Cranberry-Orange Sauce  
Slow-Smoked Beef Brisket  
Smoothered Chicken with Sautéed Onions  
Lemon Pepper Alaskan Cod  
3 Cheese Mac & Cheese

Pecan & Peppered Sausage Ciabatta Stuffing  
Brown Sugar Acorn Squash  
Garlic Parmesan Steamed Broccolini  
Roasted Corn Fresco with Poblano Peppers  
Green Bean Casserole

### Mashed Potato Bar

Rustic Red Skin Mashed Potatoes • Mashed Sweet Potatoes • House-Made Cinnamon Butter • Sour Cream  
Fresh Chives • Cheddar Cheese Blend • Applewood-Smoked Bacon Bites • Mini Marshmallows

### Fresh Bruschetta with Crostini Assorted Cheese Antipasto Display:

Assortment of Cheeses • Italian Meats • Roasted Red Peppers • Marinated Olives • Artichokes

### Salad Bar

Fresh Mixed Baby Salad Greens • Grape Tomatoes • Sliced Cucumbers  
Diced Red Onion • Chopped Hard Boiled Eggs • Shredded Carrots • Craisins  
Assortment of Cheeses • House-Made Croutons • Cali Cole Slaw • Roasted Edamame Salad

### Fresh-Baked Assorted Breads with Infused Butters

Zucchini Bread • Pumpkin Bread • Assorted Rolls

### Butler Passed Hors d'Oeuvres

Shrimp Cocktail Shooters • Fresh Fruit Kebobs • Pimento Cheese Filo Cups

### Dessert & Drinks Station

Mini Desserts including Pineapple Upside-Down Cake • Assorted Desserts including Pumpkin and Sweet Potato Pie  
Chocolate Fondue Station with Fresh Dip-ables • Thanksgiving Day Punch • Sweet Tea • Coffee Station

### CYPRESS BALLROOM RESERVATIONS

ADVANCE TICKETS ONLY • NO WALK-INS

Kids 4-11: **\$15.00** • Kids 3 & Under: **Free**

Adults: **\$30.00** (November 1-22) • **\$35.00** (November 23-27)



**Gordon's**  
CONFERENCE & CATERING

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