



**Serving Menu | November 26 | 11:30 a.m.-1:30 p.m.**



**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

**White Truffle Mashed Potatoes**

Homemade, rustic red-skin mashed potatoes topped with white truffle oil

**3 Cheese Mac & Cheese**

Our mouth watering 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

**Green Bean Casserole**

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

**Balsamic Honey Tri-Color Roasted Baby Carrots**

**House Salad**

Fresh mixed baby salad greens, grape tomatoes, sliced cucumbers, craisins and house made croutons

**Fresh Bruschetta with Crostini**

Fresh diced plum tomatoes mixed with fresh basil, garlic, balsamic vinegar and olive oil served with homemade crostini

**Grit and Shrimp Cake with Bacon Butter**

Fresh baked assorted rolls with infused butters

**Dessert**

Mini Desserts including: pineapple upside down cake, pumpkin roll, assorted pies and cakes

**Thanksgiving Day Punch • Sweet Tea • Coffee**

**CYPRESS BALLROOM RESERVATIONS**

ADVANCE TICKETS ONLY BY NOVEMBER 18 • NO WALK-INS • MINIMUM 4 PEOPLE PER TABLE

Kids 4-11: **\$20.00** • Kids 3 & Under: **Free** • Adults: **\$35.00**

**Social Distancing Thanksgiving Served Family Style**

All tables spaced 10 feet or more apart. Appetizers, Thanksgiving Meal, and Desserts delivered to your table to enjoy with only your Family. Masks required at all times, except when seated at your assigned table. Stay safe and stay full – with the GCC Thanksgiving Feast!



**Gordon's**  
CONFERENCE & CATERING

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