



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, raisins 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!



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