

THANKSGIVING *Buffet*

THURSDAY, NOVEMBER 28 | 12-8pm

SEASONAL SOUPS

Roast Chicken & Wild Rice
Pacific Northwest Clam & Salmon Chowder

SALAD BAR

Mixed Greens • Baby Spinach
Romaine Lettuce • Nine Toppings
Seasonal Dressings & Vinaigrettes
Seasonal Fruit

Chef's Favorite Cheese Display
Smoked Ham & Potato Salad
Toasted Almond Carrot Salad
Cranberry Orange Jell-O
Peel'n Eat Shrimp
with Lemons & Cocktail Sauce
Assorted Bread Display
with Jellies & Whipped Butter

TRADITION'S FAVORITES

BBQ Ribs • Fried Chicken
Fried Coconut Shrimp
Steamed Clams
with Beer Butter Sauce
Spaghetti & Homemade Meatballs
Creamy Chicken Pot Pie
Brisket Baked Beans
Mac 'n Cheese

THANKSGIVING FEAST

Roasted Fall Vegetables
with Caramelized Onion & Honey
Red Bliss Mashed Potatoes
Candied Yams
with Caramel Pecan Streusel
Cranberry & Orange Wild Rice
Traditional Stuffing
Rice Pilaf

CARVERY

Roasted Turkey Breast & Thigh
with Cranberry Sauce & Turkey Gravy
Honey Glazed Ham
with Pineapple Chutney

DESSERTS

Seasonal Pies & Fruit Cobblers
White Chocolate Bread Pudding
Warm Chocolate Cake • Banana Pudding
Ice Cream Station Featuring
Mini M&M's, Peanuts, Oreo Cookie Pieces, Strawberry,
Chocolate & Caramel Toppings

\$46 Adults | \$23 Kids (5-10 years old)

