

Grand Thanksgiving Buffet
Thursday, November 26, 2009
11:00AM – 3:00PM

Cold Table

Poached shrimp with tomato horseradish sauce, lemon and rémoulade
Vine-ripe tomato salad with buffalo milk mozzarella, fresh basil, balsamic reduction, extra virgin olive oil and cracked pepper
Baby spinach with Cabernet poached Honeycrisp apple, Maytag® blue cheese, candied pecans and sherry wine vinaigrette
Mixed greens with English cucumber, black radish, cherry tomato and artichoke Ranch, blue cheese, vinaigrette and Dorothy Lynch dressings

Carved Entrees

Garlic-studded Nebraska prime rib of beef
Oven-roasted turkey
Au jus, creamed horseradish and cranberry preserves

Additional Entrée Selections

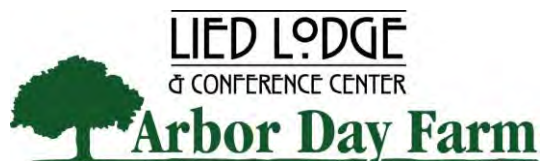
Lemon pepper marinated chicken
Atlantic salmon a la meunière
Cheese ravioli with roasted butternut squash, smoked onions, fresh sage and champagne cream
Whipped potatoes with gibley gravy
Candied yams
Savory fresh herb dressing
Honey ginger glazed carrots, baby French beans and roasted beets
Fresh baked rolls and sweet cream butter

Sweets

Mixed berry cobbler, cheese cake bar, spiced pumpkin custard, flourless chocolate cake, key lime pie, Jack Daniel's bread pudding, pumpkin pie, honey pecan torte and apple pie

Adults \$29.95, Children 4-11 \$14.95, Infants 3 and younger no charge

For reservations, please call 402-873-8740



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