



Thanksgiving Buffet

JOIN US FOR A HOME-COOKED THANKSGIVING DINNER FOR THE WHOLE FAMILY TO ENJOY!

THURSDAY, NOVEMBER 28 | 3 TO 8 P.M.

MENU

- | | |
|---|--|
| Baby kale salad with assorted dressings | Fresh cranberry and roasted walnut relish |
| Slow roasted turkey breast with giblet gravy | Cornbread with honey butter |
| Chef carved maple glazed pit ham with a pineapple brown sugar sauce | Garlic mashed potatoes with sour cream and chives |
| Traditional dressing with fresh herbs | Assorted rolls with whipped butter |
| Five cheese macaroni and cheese | Kid's chicken tenders |
| Green bean casserole | Apple, pumpkin and pecan pies with fresh whipped cream |
| Sherry and honey glazed baby carrots | Assorted desserts and cakes |
| Sweet potato and pecan casserole | |

Adults \$34.95 • Children (Ages 5-12) \$12.95

Children under 5 are *complimentary* | Price does not include tax and gratuity



Reservations are required and can be made by dialing 407-239-0510 Ext. 41263 from 9 a.m. to 5 p.m. Located in the Pavilion

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, fish, shellfish, soy and milk. Please advise your server of any known food allergies.

