

# Thanksgiving

## BUFFET

Thursday, November 28<sup>th</sup>, 2024  
12:00 p.m. to 4:00 p.m.

Adults: 34.95 / Seniors: 30.95 / Children (3-10): 14.95 / Children (2 & under): FREE

### APPETIZERS

Beef Meatballs Braised with Mushroom Cream Sauce  
Charcuterie Boards of Meat, Cheese, & Seasonal Crackers  
Deviled Egg Pasta Salad / Apple Bacon Potato Salad  
Pineapple Coleslaw (GF) / Mandarin Fruit Salad (GF, V)  
Tossed Salad (GF, V) / Beet & Pickled Egg Salad / Holiday Ham & Bean Soup (GF)

### MAIN COURSE

Roasted Turkey & Gravy / Honey & Pineapple Glazed Ham (GF)  
Smoked Beef Brisket with Au Jus (GF)  
Rosemary & Garlic Shrimp w/ Creamy Lemon Sauce (GF)

### SIDES

Butternut Squash Stuffing / Garlic Crusted White Cheddar Macaroni  
Sweet Potato Mashed Potatoes (GF, V) / Redskin Garlic Mashed Potatoes (GF)  
Green Bean Casserole (GF) / Buttery Corn Cobb (GF) / Cranberry Sauce (GF)  
Sweet Yeast Rolls w/ Cinnamon Butter

### SERVED DESSERT

Children 10 & Under get a Chocolate Chip Cookie

#### Choice of One with Buffet:

Traditional Pumpkin Pie / Pecan Pie / Ultimate Chocolate Cake  
Cheesecake with Blueberry Topping / Pumpkin Roll  
Chocolate Chip Cookies

**Reservations Required: 419-938-6815 ext. 320**

(GF) Gluten Free (V) Vegan