



Thanksgiving

Menu

STARTERS AND SALADS BAR

Autumn Salad

Tomatoes, Cucumbers, Carrots, Chick Peas, Sun-Dried Cranberries
Toasted Walnuts, Candied Bacon, Assorted Dressings

Butternut Squash Soup

Corn Bread Croutons

Artichoke Greek Salad

Crisp Romaine, Artichoke Hearts, Red Onion, Feta Cheese
Greek Oregano Dressing

Roasted Cauliflower Salad

Roasted Cauliflower Salad with Golden Raisins, Toasted Pine Nuts
Cilantro Oil

Iced Pink Shrimp Cocktail

Classic Cocktail Sauce, Lemon, Tabasco

Antipasto Display

Imported and Domestic Cured Meats, Cheeses, and Garnishes

CARVING STATIONS

Herb and Maple Glazed Vermont Tom Turkey

Giblet Pan Dripping Gravy, Country Style Apple, Sage and Cornbread Stuffing
Fresh Whole Cranberry Relish

Peppercorn Crusted Roast Prime Rib of Beef

Au Jus and Fresh Horseradish Sauce, Silver Dollar Rolls

HOT BUFFET

Virginia Surry Ham with Roasted Apple, Raisin Chutney

Herb Grilled Salmon, Tomato, Olive, and Red Onion Relish

Mom's Mashed Potatoes

Honey Cinnamon Glazed Sweet Potatoes, Marshmallows, and Gingerbread Crumble

Roasted Brussels Sprouts with Carrots, Bacon and Leeks

Traditional Green Bean Casserole, Creamy Mushroom Soubise, Crispy Onion

SWEETS STATION

Assorted Pies

Cakes, Pastries, Custards

Macaroons, Cookies

Sliced Tropical Fruit Display



\$65 Resort Guest | \$50 Member | \$25 Children 5-12

Children Under 5 – No Charge

Call 800.832.5665 to make your reservation.



SOMETHING FOR EVERYONE