





## THANKSGIVING BUFFET FEATURING:

FALL SALAD BAR

Romaine Lettuce, Roasted Broccolini, Roasted Pumpkin, Green Onions, Cherry Tomatoes, Shaved Carrots, Grilled Corn, Cucumber, Red Beets, Shredded Mozzarella, Croutons, Red Bell Peppers, Avocado, Quinoa, Greek Yogurt Ranch, Lemon Dressing, Balsamic dressing

> SEASONAL SOUP Spiced Butternut Squash Soup with Apple Hazelnut Gremolata

> > **CARVING STATION** Carved Roasted Turkey & Spiced Ham served with Gravy

## **TRADITIONAL THANKSGIVING FEATURES**

Cranberry Sauce & Pineapple Chutney Traditional Cornbread Stuffing Marshmallow Glazed Maple Sweet Potatoes Green Beans with Seared Mushrooms Roasted Carrots and Beets with Pecan Pesto Parmesan Glazed Brussels Sprouts Creamy Mashed Potatoes with Sour cream, Scallions and Paprika

## **CORN OFF THE COBB STATION**

Fresh Roasted Corn off the Cobb Smoked Chicken, Shrimp, Bacon, Scallions, Peppers, Basil, Goat Cheese, Feta, Pepper Jack, Sundried Tomato & Chorizo

**DESSERTS** Pumpkin Gingersnap Cheesecake Pecan Pie Warm Deep Dish Apple Pie and Blueberry with Vanilla Ice Cream Thanksgiving Cupcakes

## ADULTS: \$42.50 | CHILDREN 4- 11YRS OLD:\$20

CHILDREN 3 & UNDER: FREE

CHILDREN 3 AND UNDER ARE COMPLIMENTARY FOR ONE CHILD BUFFET PER ONE PAYING ADULT.

PLEASE CONTACT 407-390-2470 FOR ADVANCE RESERVATIONS. PRICES EXCLUSIVE OF FLORIDA STATE SALES TAX & GRATUITY.

> PARTIES OF SIX OR MORE WILL HAVE AN AUTOMATIC 18% GRATUITY ADDED TO THEIR TOTAL.