THANKSGIVING DINNER in the Grand Ballroom







THURSDAY, NOVEMBER 28th 1:00 TO 6:00PM

CORNUCOPIA AND SOUP KETTLE DISPLAY

Fresh Peel & Eat Gulf Shrimp Creamy Chicken and Wild Rice Soup An array of Freshly Baked Breads · Roasted Beet Salad Imported And Domestic Cheese Board Assorted Grilled Vegetable Platter, Marinated Olives Cous Cous Salad · Tortellini Salad · Farro Salad Asian Vegetable Salad · Cherry tomatoes and Mozzarella Classic Caesar Salad

CARVING BOARD & ENTRÉE SELECTIONS

Roast Turkey Carved with pan gravy and cranberry compote

Roasted Virginia Ham Brown sugar glaze

Pan Roasted Salmon Cranberry Beurre Blanc Garlic sauteed kale and roasted pumpkin pepitas

Pomegranate Braised Short Ribs Roasted root vegetables and pearl onions

Pasta Station

Penne Bolognese Orecchiette with Butternut Squash Alfredo

ACCOMPANIMENTS

Traditional Thanksgiving Cornbread Stuffing Garlic Whipped Potatoes, Roasted Candy Sweet Potatoes Caramelized Brussels Sprouts and Onion Honey Cumin Roasted Baby Carrots Roasted Pumpkin and Cauliflower

KIDS' CORNER

Chicken Fingers, Macaroni and Cheese, French Fries

DESSERTS TABLE

Coffee, Tea, Soda and Juice Included Cash Bar Available

ADULTS: \$74.95+tax

CHILDREN: \$35.95+tax (Children under 2 no charge)

FOR RESERVATIONS ONLINE

see our cancellation policy online

