

THANKSGIVING BUFFET

THURSDAY, NOVEMBER 28 ADULTS \$38 | SENIORS \$30 | CHILDREN \$16

ENTRÉES

GARLIC RUBBED PRIME RIB ROASTED TURKEY GLAZED HAM BAKED SALMON

BUILD YOUR OWN OMELET

MEATS: SAUSAGE, HAM, BACON VEGGIES: ONION, BELL PEPPERS, SPINACH, TOMATOES, OLIVES, MUSHROOMS, JALAPENOS CHEESE: CHEDDAR, SWISS, PEPPER JACK

WAFFLE BAR

STRAWBERRY / BLUEBERRY / CHERRY SAUCE WHIPPED CREAM

SALAD BAR

MIXED SALAD / DRESSINGS
BABY CORN / OLIVES / TOMATOES / MUSHROOMS
GREEN ONIONS / POTATO SALAD
BOILED EGG / CROUTONS / CHEESE
COTTAGE CHEESE / MIXED FRUIT

SIDES

YUKON MASH POTATO / CANDIED YAMS
CLASSIC STUFFING / GREEN BEAN CASSEROLE
SCRAMBLED EGGS / HASH BROWNS
CHICKEN FRIED STEAK / BISCUITS & GRAVY
BACON / SAUSAGE
ROLLS / BUTTER

KINS

BREADED COD
GARLIC BUTTER SHRIMP
MAC & CHEESE
CHICKEN DRUMSTICKS

DESSERTS

PUMPKIN PIE / APPLE PIE WITH WHIPPED CREAM CHOCOLATE CAKE / ASSORTED CHEESECAKE DANISH / CINNAMON ROLLS NO SUGAR PIE PEACH NO SUGAR ADDED