Thanksgiving Buffet
November 23rd
Seatings at 11a, 12p, 1p, and 2p

Salads and Starters
Fall squash bisque
Roasted fall harvest salad with baby beets, carrots, parsnips, baby kale, dried fruits, pepitas, and maple-sage dressing
Center salad with assorted house-made dressings
Shrimp cocktail
Thinly sliced Kentucky country ham with beaten biscuits
Old fashioned relish tray

Chef Carved Meats
Deep fried Cajun turkey breast with cranberry-walnut relish
Bourbon brined Tom turkey with giblet gravy
Rosemary and red currant glazed spiral sliced ham

Side Dishes
Cornbread, bacon, leek, and pecan stuffing
Boone Center corn pudding
Roasted garlic and chive mashed potatoes
Oyster and saltine cracker dressing
Green bean casserole with wild mushroom, mushroom velouté, and crispy Vidalia onions
Citrus braised root vegetables with ginger and star anise

Pastry Chef Beth’s Holiday Dessert Display

$29++ Per Person
$12.50 Children ages 5-10,
Children 4 and under complimentary

For Reservations call (859) 257-1133