

SKYLAND RESORT

2011 THANKSGIVING BUFFET 12 Noon to 7:00 PM

Reservations Suggested. Call 800.999.4714, Opt. 0
Monday thru Friday – 8:30am to 5:00pm
Or email price-tasha@aramark.com

~ SALADS ~

Bean Salad
Butter, Navy, Northern Beans in Shallots, Garlic, Herbs and Olive Oil
Roasted Vegetable Salad
Marinated Mushrooms
Fruit Salad with Champagne Vinaigrette
Caesar Salad
Romaine Lettuce, Herb Croutons, Asiago Cheese, Grape Tomatoes, Black Olives
Tossed in Traditional Dressing

~ SOUP ~

Roasted Pumpkin Bisque

~ RELISHES ~

Cranberry Orange Relish Apple Butter

~ STARTERS ~

Biscuits & Bread and Whipped Butter

~ ENTREES ~

Herb Rubbed Slow Roasted Turkey
Traditional Pan Gravy

Maple Bourbon Glazed Ham
Warm Pineapple Chutney

Tilapia Puttanesca

Seafood & Grits
Shrimp, Scallops & Crab Sautéed in Garlic Herb Butter, Laid Over Creamy Country Yellow Grits

Herb Roasted Pork Loin
Sweetened Apple and Seven Grain Bread Stuffing

Pasta Primavera

Penne Pasta and Pan Roasted Locally Grown Vegetables Tossed in a House Made Marinara

~ SIDES ~

Butternut Squash Mash Whipped Potatoes
Sausage Sage Stuffing
Candied Sweet Potatoes with Toasted Marshmallow Topping
Country Green Beans with Ham

~ DESSERTS ~

Warm Blackberry Cobbler
Pumpkin Pie with Whipped Cream
Carrot Cake Pecan Pie
Apple Tart
Chocolate Mousse
Cookies Brownies

~ BEVERAGES ~

Coffee Hot Tea Hot Spiced Cider Hot Chocolate
Assorted Sodas 2% Milk

Adults \$27.50

Seniors (62 & older) \$24.00 Children [6-10] \$14.00 Children 5 & Under Free
Taxes & gratuities are additional.