

THANKSGIVING

12PM – 4PM

Buffet Menu

RESERVATIONS
REQUIRED

ADULTS ~ \$64.95
CHILDREN {5- 10} ~ \$29.95
{4 & UNDER} ~ FREE

MENU

BRIE, PROSCIUTTO, & APRICOT CROSTINI
SAUSAGE STUFFED MUSHROOMS
MINI BEEF WELLINGTONS
AUTUMN HARVEST SALAD*(GF)
CLASSIC CAESAR SALAD
CARRIE'S CAPRESE SALAD*(GF)
ROASTED TURKEY *(GF) WITH SAGE GRAVY
TRADITIONAL HERB STUFFING
TRADITIONAL CRANBERRY SAUCE*(GF)
ROASTED GARLIC MASHED POTATOES*(GF)
MARSHMALLOW BOURBON WHIPPED SWEET POTATOES
SAUTÉED GREEN BEANS AND PEARL ONIONS*(GF)
HONEY SAGE HERITAGE CARROTS*(GF)
BRAISED SHORT RIBS OVER PUMPKIN RISOTTO*(GF)
MAPLE GLAZED SALMON
HEARTY MEAT & CHEESE LASAGNA
PINEAPPLE & BROWN SUGAR GLAZED HAM*(GF)
TORTELINNI PRIMAVERA IN BASIL CREAM SAUCE
CHEF CARVING STATION FEATURING RED'S PRIME RIB
COMPLIMENTARY GLASS OF LOCAL RED OR WHITE WINE!

DESSERTS

PUMPKIN PIE, PECAN PIE, PUMPKIN CHEESECAKES,
HOT APPLE CRISP, CHOCOLATE TORTE (GF) & MORE!

COFFEE & TEA INCLUDED WITH DESSERT

CALL 315.781.0201 EXT 3