

### **Fresh Beginnings**

**Fall Harvest Salad**, Roasted Butternut Squash, Spinach, Arugula, Blue Cheese, Candied Pecans and Orange Vinaigrette.

**Winter Baby Greens**, Grape Tomatoes, Cucumber, Carrots Red Onion and Balsamic Dressing

**Caesar Salad**, Romaine Hearts, Shaved Parmesan, Croutons and Parmesan Vinaigrette

**Italian Pasta Salad**, Cured Meats, Smoked Provolone, Tomatoes, Olives and Penne Pasta

### **From the Kettle**

**Maryland Cream of Crab**, Oyster crackers

### **From the Carving Block**

**Carved Herb Roasted Turkey**, Gravy, Country Stuffing and Cranberry Relish.

**Brown Sugar Baked Virginia Ham**, Pineapple Glaze, Hawaiian Buns

**Rosemary and Garlic Roasted Top Round**, Horseradish Cream and Red Wine reduction

### **Entrée Station**

**Roasted Salmon**, Tomato Bruschetta and Lemon Caper Beurre Blanc

**Buttermilk Fried Chicken**, Biscuits and Honey Butter

### **Your Favorite Sides**

**Redskin Mashed Potatoes**

**Marshmallow Sweet Potato Casserole**

**Creamy Corn Pudding**

**Pancetta Brussels sprouts**

**Green Bean Casserole**, Fried Onions and Cream of Mushroom

**Five-Cheese Mac and Cheese**

### **Thankful Desserts**

Brownie Bread Pudding Station – Vanilla Ice Cream

Pecan Pie, Apple Pie, Pumpkin Pie and Chocolate Bites

**SEATING 12:00PM - 6:00PM \$49.99 ADULT \$26.99 CHILDREN 3-12**

PLUS TAXES AND GRATUITY