

**SPRING RIVER BUFFET
THANKSGIVING DINNER 2023
NOVEMBER 20TH-24TH 4 PM-9PM
NOVEMBER 23RD ALL DAY THANKSGIVING BUFFET
11 AM-9PM**

\$29.99

SALAD BAR OFFERINGS

BUILD YOUR OWN SALAD- GUESTS CHOICE OF LETTUCE, TOMATO, CUCUMBER,
SHREDDED CARROTS, RED ONION, BACON BITS, CROUTONS AND CRACKERS.
ASSORTMENT OF SALAD DRESSINGS AND VINAIGRETTES.

CHEFS SELECTION OF COLD MARINATED AND PICKLED VEGETABLES, AMBROSIA SALAD,
CORNBREAD SALAD, CRANBERRY CHICKEN SALAD, HARVEST KALE SALAD, BANANA
PUDDING AND OTHER ASSORTED COLD COMBINED SALADS

SEASONAL FRESH FRUIT AND BERRIES, COTTAGE CHEESE, YOGURT AND GRANOLA

ASSORTED COLD APPETIZERS

SOUP OF THE DAY

BUTTERNUT SQUASH BISQUE

CASSEROLE STATION

GREEN BEAN CASSEROLE

SWEET POTATO CASSEROLE

CORN CASSEROLE

HOT LINE OFFERINGS

FRESH BAKED ROLLS & CORNBREAD

ROASTED TURKEY

HONEY GLAZED HAM

MEATLOAF

CORNBREAD STUFFING

MASHED POTATOES W/BROWN OR WHITE GRAVY

MAC & CHEESE
FRIED CHICKEN
FRIED CATFISH W/HUSHPUPIES
TURNIP GREENS
CHICKEN BROCCOLI CHEESE RICE
AU GRATIN POTATOES
CANDIED CARROTS
BURBON BROWN SUGAR GLAZED SALMON
SMOTHERED PORK CHOPS
ROASTED BRUSSEL SPROUTS WITH A MAPLE MUSTARD VINAIGRETTE

COLD DISPLAY

CRANBERRY SAUCE

CARVING STATION

PRIME RIB

DESSERT OFFERINGS

CHEFS ASSORTMENT OF PIES, COCONUT, PEACH LATTICE, LEMON MERINGUE,
DUTCH APPLE, PUMPKIN, CHERRY, STRAWBERRY RHUBARB

ASSORTED CHEESECAKES AND CHEESECAKE BITES

HOUSE MADE VARIETY OF LAYER CAKES, CARROT CAKE, RED VELVET, LEMON
CRÈME, VARIETY OF COOKIES, AND PASTRIES

ASSORTMENT OF TIDBITS, BARS AND BITES, PETIT FOURS, AND COBBLER, ICE
CREAM & ICE CREAM TOPPINGS