



2023

Buffet Hours: 12 pm – 5pm
Reservations Required; 434-325-8100
Adults: \$70 | 12 & under: \$25

Thanksgiving BUFFET

Starters

Seasonal Fruit Display

Tossed Artisanal Greens Salad - Cucumbers, Carrots, Tomatoes,
Red Onions, Croutons, Ranch Dressing and Assorted Vinaigrettes

Local & Domestic Cheese Display - Dried Fruits & Berries
Honey, Pepper Jelly, Crackers & Breads

Seafood Display - Smoked Salmon, Poached Shrimp, Revival Oysters,
Capers, Red Onions, Lemon, Cocktail Sauce, Horseradish & Herb
Cream Cheese

Brie and Mushroom Bisque

Kale and Cranberry Salad

Trimmings

Seasonal Vegetable Medley

Smashed Redskin Potatoes

Traditional Stuffing

Entrees

Oven Roasted Turkey - Giblet Gravy and Cranberry Sauce

Baked Ziti - Polyface Garlic Sausage, Creamy Parmesan Sauce, Herbs

Pan Seared Salmon - Pecan Wild Rice, Lemon & Dill Butter

Chef's Carving Station - Slow Roasted Prime Rib,
Horseradish Sauce

Desserts

Pumpkin Bar

Pecan Pie

Chocolate Chip Pound Cake