



Thanksgiving Buffet

Thursday, November 24th • 11 am - 5 pm • Last seating is at 4 pm

Starters

Peel & Eat Shrimp • Broccoli Cheese Soup
Greek, Cucumber, and Feta Salad
Kale Apple Walnut Salad
Mixed Green Salad • Italian Pasta Salad
Vegan Power Slaw • Antipasto Board
Cranberry Sauce • Homemade Applesauce

Sides

Cornbread and Sausage Stuffing • Glazed Sweet Potatoes
Garlic Mashed Potatoes • Country Green Beans
Parmesan Zucchini and Corn • Rolls with Butter

Kiddos

Chicken Tenders • Mac and Cheese

Main Fare

Slow Roasted Turkey with Housemade Gravy
Chicken Fricassee • Honey Glazed Ham
Roasted Pork Loin with Prosciutto,
Sun-Dried Tomato, and Sage Cream Sauce
Cioppino Stew with Steamed Rice
Italian Pasta Bake with Italian Meats,
Peppers, Onion, Marinara, and Cheese

Prime Rib Carving Station

Accompaniments of Horseradish Sauce and Au Jus

Assorted Dessert Table

Adults: \$38 • Children 10 & Under: \$15
(Plus tax and Beautification Fee)

For Reservations Call: 1-800-At-A-Park • Timbers Restaurant Specials 6 pm - 8 pm

Salt Fork
LODGE & CONFERENCE CENTER

