



Thanksgiving Day Buffet

The Garden Restaurant | Thursday, November 24, 2022

SOUP

Butternut Squash with Roasted Gala Apples and Sage Croutons (GF)

STARTERS

International & Local Cheese Tray with Gourmet Crackers (V)

Seasonal Fruit Display with Berries (GF) (V)

Grilled Garden Vegetable Tray with Parmesan Tomatoes (GF) (V)

Cornbread Muffins, Focaccia, Croissants and Assorted Holiday Rolls (V)

SALADS

Waldorf and Candied Pecans(GF)(V)

Field Green Salad with Grape Tomatoes (GF) (V)

Harvest Salad with Gouda, Dried Cranberries & Candied Pecans (GF) (V)

Strawberry & Seven Leaf with Walnut Marinade (GF) (V)

Marinated Button Mushrooms with Peppers (GF)

Tortellini with Pepperoni & Fresh Basil

ENTREES

Roasted Turkey with Fall Herbs & Cornbread Stuffing

Carved Prime Rib with Rosemary Au Jus' (GF)

Penne Pasta with Fall Vegetables and White Wine Cream Sauce (V)

Glazed Ham with Apricot and Pineapple Chutney (GF)

Flounder with Lemon Herb Butter (GF)

ACCOMPANIMENTS

Cranberry Rice Pilaf (V)

Cinnamon Candied Baked Yams (GF) (V)

Pilgrims Buttered Corn on the Cob (GF) (V)

Traditional Green Bean Casserole

Creamy Garlic Mashed Potatoes (GF) (V)

Turkeys Pan Gravy

Sliced Cranberry & Relish (GF) (V)

KIDS CORNER

Chicken Tenders & Fries | Mac & Cheese Supreme

DESSERTS

Chef's Holiday Dessert Spread of Apple Pie, Pumpkin Pie, Pecan Pie,
Cookies and Assorted Cakes

Water & Tea Service included

ADULTS \$60 | SENIORS \$40 | CHILDREN \$32 (4-12)

Children 3 years and under are complimentary with adult purchase.

Tea & water service included. Served from 11 am until 8 pm.

Reservations are recommended but not required.

Walk-ins are welcome. For information call 409-683-4237

For reservations please visit MoodyGardens.org

(V) Vegetarian (GF) Gluten-Free

