Timberlake's Restaurant at Chetola Resort THANKSGIVING DAY BUFFET THURSDAY, NOVEMBER 26, 2015

\$49 per adult (ages 12 and older)
\$21 per child ages 5-11 | Free children 4 and younger
Tax and 20% gratuity will be added
Seatings at 11am, 1pm, 4pm and 6pm

Vegetable Crudites with Hummus and Pimento Cheese Dip
Artisanal Cheeses and Assorted Fruit Displays | Freshly Baked Breads and Spreads
Mixed Field Greens with Assorted Toppings and Housemade Dressings
Chilled Asparagus Salad with Kalamata Olives and Roasted Pepper Vinaigrette
Spinach Salad with Pears, Red Onion, Pine Nuts and Cranberries | Traditional Waldorf Salad

Alaskan Crab Legs with Drawn Butter | Smoked Salmon | Smoked Trout | Smoked Mussels
Seared Scallop, Pancetta, Tomato and Arugula Bruschetta
Chilled Shrimp with Cocktail Sauce | Seared Ahi Tuna with Kale Slaw

Carving Station

Carved Roast Turkey with Gravy, Cornbread Stuffing and Orange-Ginger Cranberry Sauce

Carved Prime Rib with Au Jus and Horseradish Sauce

Chicken Saltimbocca with White Wine Veloute
Chicken Francese with Lemon-Dill Caper Sauce
Clove-Infused Ham with Brown Sugar and Pineapple Glaze
Classic Green Bean Casserole | Garlic and Chive Mashed Potatoes
Apple and Pecan-Stuffed Sweet Potatoes | Roasted Butternut Squash Bisque
Smoked Cheddar Mac and Cheese

*Desserts*Assorted Housemade Desserts

Coffee & Tea Service Included