

*Join us Thursday, November 24th, for our*

*Annual Thanksgiving Day Buffet  
complete with all of your favorites!*

\$23.95 per person  
\$12 for Children under 12  
Complimentary for  
Children under 5

*Southern Grits Station*

Shrimp & Red Mule Grits, Cheddar, Caramelized Onions  
Georgia Wild Shrimp, Homemade Biscuits

*Pancake Station*

Buttermilk Pancakes with Assorted Toppings Such as  
Whipped Butter, Chocolate Syrup, Strawberry Topping, Whipped Cream,  
Selection of Fruit Flavored Syrups, Maple Syrup

*Cold Salad Station*

Autumn Greens with Apple Cider and Red Wine Vinaigrette  
Tomatoes, Carrots, Red Onions, Croutons, Bleu Cheese  
Albacore Tuna Salad with Walnuts and Grapes  
Chicken Salad with Fresh Pita Points

*Chef's Carving Station*

Smoked Turkey Breast with Homemade Gravy and Cranberry  
Roasted Pork Tenderloin Wrapped with Maple Infused Bacon, Apple Chutney  
Home-baked Yeast Rolls and Honey Whipped Butter

*Pasta Station*

Three Cheese Tortellini with Roasted Bell Pepper Butter Sauce  
Linguini Pasta Alfredo with Mushrooms, Spinach and Tomato

*Buffet Station*

Honey Glazed Ham with Dijon Mustard Sauce  
Oven Roasted Tilapia with Red Pepper Cream Sauce  
Traditional Southern Cornbread Dressing  
Local Grown Seasonal Squash and Green Beans Medley  
Steamed Broccoli and Cauliflower  
Wild Rice Pilaf with Peppers and Dry Cranberries  
Candied Yams with Pecans and marshmallows

*Dessert Station*

Southern Pecan Pie, Sweet Potato Pie, Pumpkin Pie  
Banana & Chocolate Bread Pudding with Vanilla Cream  
Display of Petit Fours, Mini Cakes, Cookies and Brownies

*Seatings will be from 11:30 a.m. until 2:30 p.m.  
for reservations please call*

*The Foundry Park Inn & Spa at 706.549.7020*