

***Brasstown Valley Resort***  
***Thanksgiving Day Buffet 2024***

***Gourmet Salads and Pantry Offerings***

*Ambrosia Salad*

*Imperial Caesar Salad ~ Romaine Hearts, Smoked Gouda, Fried Capers, House Croutons  
Tossed in Traditional Caesar Dressing*

*Baby Spinach Salad~ Candied Pecans, Goat Cheese, and Sundried Cranberries  
Finished with Strawberry Vinaigrette*

*Imported and Domestic Cheeses with Heritage Crackers*

***Seafood Bar***

*Slow Poached Peel and Eat Shrimp*

*Oysters on the Half Shell with Old Bay Cocktail Sauce*

*Smoked Salmon with Traditional Accompaniments*

*Baby Shrimp and Scallop Salad*

***Carving Station***

*Roasted Strip Loin of Beef with Dijon and Pepper Au Jus*

*Smoked Virginia Ham with Vermont Maple Glaze*

*Oven Roasted Tom Turkey with Giblet Gravy, Cranberry Relish*

***Hot Entrées / Sides***

*Broiled Atlantic Salmon with Old Bay Butter*

*Southern Style Cornbread Stuffing with Apples and Local Sausage*

*Sweet Potato Soufflé with Vanilla Maple Butter*

*Southern Style Mashed Yukon Potatoes*

*Bechamel of Autumn Corn and Sweet Onion*

*Traditional Green Bean Casserole*

*Fresh Vegetable Medley*

***Desserts***

*Traditional Seasonal Cakes and Pies*

*Warm Bread Pudding with Bourbon Sauce,*

*Mixed Berry Crisp*

*Build your own Ice Cream Sundae with:*

*Carmel, Fudge, Whipped Cream,*

*Nuts, Cherries and Sprinkles*

*Freshly Brewed Coffee, Soft Drinks and Ice Tea are included*

***Adults \$67.95 per person***

***Children 6 thru 12 years of age \$29.95 per person***

***Children 5 and under \$10.95***

***Seating's available from 12pm-7pm***

***Advance Reservations Required 706-379-4617***