



INGRID'S

THANKSGIVING DAY BUFFET

Reservations Required Call 946.8444

Seating 10:00 • 11:30 • 1:00 • 2:30 • 4:00

MENU

Lee's Cranberry Relish • Cranberry Sauce • Tabouli • Broccoli, Bacon & Cheddar Cheese
Krab Salad • Tortellini & Artichoke Salad • Fresh Fruit • Dijon Cauliflower & Snow Pea
English Black Peas & Cheddar • Caprese Italian Tomato Salad with Fresh Mozzarella
Antipasto Salad with Ham, Salami, Squash & Parmesan Dressing

Honey Carrots • Old Fashioned Green Bean Casserole • Corn Casserole
Roasted Winter Vegetables Potatoes, Sweet Potato, Onion, Beets, Brussels Sprouts, Carrots

Butter topped Creamy Mashed Potatoes
Marshmallow Sweet Potatoes
Macaroni & Cheese
Traditional Cornbread Dressing
Herb Roasted Turkey with Turkey Gravy

Brown Sugar & Citrus Glazed Ham

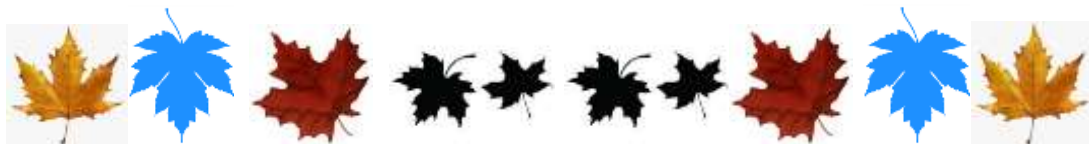
Roasted Inside Round of Beef in Natural Au Jus served with Brown Gravy & Horseradish Sauce

Our Signature Oven Fried Chicken

Fresh Baked Bread and Rolls

Warmed Chocolate Decadence Cake • Carrot Cake
Bread Pudding served with Bourbon Sauce and Vanilla Sauce
Pumpkin, Apple, Pecan & Cherry Pies

Iced Brownies • Streusel Squares • Butter Bars • Cookies, Cookies and more Cookies!



Adults \$22.95 Children 12 to 6 years old \$10.95 5 years old and under \$6.95

We Give Thanks to All of You!

Lee Burrus and all the staff • Chef Greg Colman

