

THANKSGIVING DAY BUFFET

NOVEMBER 28, 2019

INVERNESS BALLROOM

SEATING TIMES: 1PM & 4PM

SOUP & COLD BUFFET

Cream of Celery Root & Parsnip Crisp
(Vegetarian & Gluten Friendly)

Tropical Fruit Display

Domestic & Imported Artisan Cheese Display
Assorted Crackers

Leaf Lettuce
Field Greens, Jardons, Shaved & Shredded
Vegetables, Seeds, Sprouts
Assorted Dressing
(Vegetarian & Gluten Friendly)

Imported Olives
House Pickled & Grilled Fall Vegetables
Infused Honey, Fruit Compotes
(Vegetarian & Gluten Friendly)

Green Bean Salad
Pear, Walnut & Gorgonzola Salad, Dijon Sherry
Dressing
(Vegetarian & Gluten Friendly)

Citrus Poached Jumbo Shrimp Cocktail
Lemon Wedges, Horseradish Cocktail Sauce
(Gluten Friendly)

Smoked Salmon
Traditional Garnishes

CARVED ENTREES

Roasted All-Natural Turkey
Apple Sage Stuffing, Gravy, Citrus Cranberry
Sauce, Chutney, Stone Mustard

Herb Crusted Prime Rib of Beef
Creamy Horseradish, Natural Reduction

ENTREE SELECTIONS

Braised Pork Wings
Roasted Apple Raisin Relish
(Gluten Friendly)

Seared Swordfish
Olive Tapenade, Light Tomato Concasse,
Saffron Couscous

Baked Herb Marinated Chicken Breast
Smoked Paprika Cream, Spaetzle
(Gluten Friendly)

Cheese Tortellini
Wild Mushroom Pesto

STARCHES & VEGETABLES

Smashed Red Bliss, Sour Cream, Dill
(Vegetarian)

Roasted Root Vegetables
Cider Glaze (Vegetarian & Gluten Friendly)

Baked Butternut Squash Macaroni and Cheese
Panko Topping (Vegetarian)

**Brown Sugar Baked Yams, Marshmallows and
Walnuts**
(Vegetarian & Gluten Friendly)

Roasted Carrots, Parsley & Thyme
(Vegetarian & Gluten Friendly)

Blistered Green Beans
Roasted Cherry Tomatoes, Tomato Almond Paste
(Vegetarian)

Assorted Specialty Rolls
Cranberry Orange, Herb and Assorted Whipped Butter

CHEF ATTENDED GNOCCHI BAR

Pumpkin Gnocchi, Tasso Ham Sweet Peppers Cream

Spinach Ricotta Gnocchi, Sundried Tomato Ala Arrabiata

Potato Gnocchi, Spicy Shitake Alio Oli

CHILDREN'S BUFFET

Mini Beef Burger Sliders | Corn Dogs
Crispy Chicken Fingers | Baked Macaroni Cheese
Potato Wedges | Peanut Butter & Jelly Sandwiches
Assortment of Cake Pops | Assortment of Cookies
Chocolate Dipped Marshmallows

INNISBROOK PASTRY KITCHEN

Chef Created Bananas Foster with Vanilla Bean Ice Cream
Bananas in a Rum Brown Sugar Sauce
Warm Caramel Apple Crumb Crisp
Sweet Potato Crème Brulee Shots
Mini Pumpkin Cheesecake Tarts | Baked Apple Pie
Pumpkin Pie, Spiced Whipped Cream
Pumpkin Cheesecake Ginger Snap Crust | Linzer Torte
Flourless Chocolate Orange Mousse Tart
Chocolate Pecan Cake, Brown Sugar Cream Cheese Icing
Mini Sweet Potato Pies | Lemon Raspberry Tartelettes
Mini Bourbon Pecan Tarts | Chocolate Dipped Strawberries

\$52.95 Adults \$21.95 Children (4-12 years) \$0 Children (0-3 years)

Member Discounts Apply. 7% Tax and 24% Gratuity Not Included

Reservations required by calling 727.942.5544 or online at InnisbrookResort.com/EventReservations

Consumer Warning: Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.