Thanksgiving Dinner Buffet

November 26, 2015

Seatings Available: 12noon – 4pm

Featuring:

Roasted & Smoked Turkeys with Giblet Gravy, Orange Cranberry Relish, and Cornbread Dressing.

Slow Roasted Garlic and Herb Prime Rib of Beef with Horseradish Sauce

Peach and Mustard Glazed Pit Ham

Bacon Wrapped Pork Loin with Whiskey Peppercorn Sauce

Smoked Sides of Salmon with Shagbark Hickory Glaze

Roasted Redskin Potatoes, Fried Chicken, Rice Pilaf, Mashed Yukon Gold Potatoes and Turkey Gravy, Maple and Pecan Sweet Potatoes, Sautéed Brussels Sprouts with Bacon and Onions, Parmesan Roasted Broccoli, Country Style Green Beans, Sweet Onion Creamed Corn, White Cheddar Macaroni and Cheese, and Roasted Butternut Squash.

Fully loaded Salad Bar Including: Greek Salad, Caesar Salad, Spinach Salad, Garden Salad, and Strawberries with Whipped Cream.

Fresh Baked Rolls with Gourmet Flavored Butters.

Overloaded Dessert Table Featuring: Pumpkin Pie, Pecan Pie, Chocolate Cake, Carrot Cake, Assorted Cream Pies and Cheesecakes.

Reservations Required!

Phone: 317-638-6000

$28.95 Adults **$13.95 Children (ages 5-11)** **Children (ages 4& under) Complimentary**

Ft. Harrison State Park Inn – The Garrison Restaurant & Conference Center – 6002 N. Post Rd., Indpls, IN 46216