

MENU # 1 \$35 PER PERSON

HERB ROASTED TURKEY
HOMEMADE TURKEY GRAVY
SAGE CORNBREAD DRESSING
CREAMY BUTTERED MASHED POTATOES
CANDIDED YAMS
FRESH BERRY CRANBERRY SAUCE
SOUTHERN STYLE GREEN BEANS
MIXED GREEN SALAD WITH DRESSING
CHOICE OF DESSERT
(APPLE, PUMPKIN OR PECAN PIE & WHIPPED CREAM)

MENU # 2 \$45 PER PERSON

SAME AS ABOVE MENU # 1 WITH THE ADDITION OF HONEY GLAZED HAM WITH BOURBON PECAN SAUCE & CHOICE OF OVER 40 DESSERTS *

MENU # 3 \$75 PER PERSON

HERB CRUSTED PRIME RIB WITH AU JUS &HORSERADISH
CREAM SAUCE
HERB ROASTED TURKEY
GARLIC BUTTERED MASHED POTATOES
SAUTEED FRENCH CUT GREEN BEANS
JUMBO SHRIMP COCKTAIL
FRESH BERRY CRANBERRY SAUCE
SAGE CORNBREAD DRESSING
MACARONI & CHEESE
CANDIED YAMS
MIXED GREEN SALAD WITH DRESSING
ASSORTED DINNER ROLLS W/ BUTTER

CHOICE OF TWO DESSERT FROM OVER 40 DESSERTS*