



the oaks
on Lake Chatuge

Thanksgiving Buffet

November 28, 2013

11 am - 4 pm

RESERVATIONS
REQUIRED

706-896-4141

\$34.95 ~ Adults **\$16.95 ~ Children**
11 and Under

SALADS AND HORS D'OEUVRES:

AUTUMN LEAVES SALAD

*Tender Mixed Greens with Poached Pears, Candied Walnuts,
Crumbled Goat Cheese. Raspberry & Balsamic Vinaigrettes*

THE OAKS SIGNATURE HOUSE-SMOKED SALMON DISPLAY

Red Torpedo Onions, Lemon & Capers on a Bed of Greens

GEORGIA SHRIMP COCKTAIL

Citrus Scented Peel & Eat Poached Shrimp with Zesty Cocktail Sauce

BAKED BRIE EN CROUTE

Fruit Compote & Heritage Crackers

TRADITIONAL AMBROSIA SALAD

FRESH CUT TROPICAL FRUITS & BERRIES

TURKEY THREE WAYS:

TRADITIONAL ROASTED TURKEY

Giblet Gravy & Cranberry Orange Relish

WESTERN CAROLINA SMOKED TURKEY

A Special Local Recipe

BACON & BLEU CHEESE WRAPPED TURKEY BREAST

Walnut Basil Pesto

MORE HOLIDAY OFFERINGS:

VELVETY PUMPKIN BISQUE

Fall Spices & Fresh Cream

SOURWOOD HONEY BAKED HAM

GREEN BEAN CASSEROLE

Crispy Onions

TRADITIONAL CORNBREAD STUFFING

Sausage & Sage

MASHED YUKON GOLD POTATOES

Chives & Buttermilk

SWEET POTATO CASSEROLE

Toasted Marshmallow & Caramel Topping

LEMON PEPPER BROILED MOUNTAIN TROUT

Buttered Pecans & Parsley

TRI COLOR CHEESE TORTELLINI

Parmesan Reggiano Crème Sauce

SEASONAL FALL VEGETABLE MEDLEY

THANKSGIVING CONFECTIONS & TREATS:

CARAMEL PECAN CHEESECAKE

GINGER CRUSTED PUMPKIN PIE BARS

ITALIAN CREAM CAKE

WHITE CHOCOLATE CRANBERRY BREAD PUDDING

BROWN BUTTER CHOCOLATE CHIP COOKIES

BROWNIE BITES WITH ASSORTED TOPPINGS