

GRAZE

sip • share • savor

Thanksgiving Buffet

Served 11 am - 3 pm and 5 pm - 7 pm ♦ Complimentary Valet Parking

Cold Display

Assorted Domestic and Imported Cheeses
Bread Display featuring sourdough, potato rosemary, ciabatta and french bread
Seasonal Fruit Display
Cured Meat and Antipasti Display with olives, peppers, artichokes and pickles
Shrimp Cocktail ♦ Deviled Eggs
Southern-Style Potato Salad
Chilled Cranberry Salad ♦ Broccoli Salad
Waldorf Salad with apples, radicchio and walnuts

Entrées & Sides

Shrimp and Corn Chowder
Sweet Tea Brined Pork Loin with wild grains
Grilled Salmon Fillet with white bean ragout
Buttermilk Whipped Potatoes
Cornbread Stuffing ♦ Green Bean Casserole
Sweet Potato Casserole with brûléed marshmallow and sage
Roasted Asparagus with pumpkin seeds and balsamic
Fall Vegetable Hash
Savory Apple Cranberry Crumble

Carving Station

Butter Roasted Turkey
Herb Crusted Prime Rib
Pan Gravy, Cranberry Sauce, Au Jus and Horseradish Sauces

Desserts

Pecan Pie ♦ Pumpkin Pie ♦ Chocolate Cake
Apple Tartlets ♦ Cherry Cobbler

Adults- \$45.95 ▪ Seniors- (65 +) \$29.95 ▪ Children 5 - 12- \$12.95 ▪ Children 4 & Under - Free
Includes non-alcoholic beverages ▪ A customary 18% gratuity will be added to parties of 6 or more
In the Marriott Hotel ▪ 425 North Cherry Street ▪ Winston-Salem
Reservations Suggested 336.722.5232 ▪ www.grazews.com ▪ info@twincityquarter.com

