

# 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](http://www.grazews.com) ▪ [info@twincityquarter.com](mailto:info@twincityquarter.com)

