



MAGGIE VALLEY CLUB & RESORT

Thanksgiving Buffet

November 25 | Seatings at 12, 2 & 3:30pm
\$39 Adults & \$13 kids 12 and under

To Start

smoked trout dip and lahvosh
butternut squash bisque with rosemary and brown butter
artisanal cheeses and traditional accompaniments

From the Garden

romaine caesar with parmesan and herbed croutons
tuscan kale with autumn squash, pepitas and chevre
roasted beets with grapefruit, almonds and sorrel

Main Courses

herb roasted turkey breast with maple and sage
confit of turkey leg with cracked pepper jus
hickory smoked ham glazed in bourbon and mulled cider
grilled norwegian salmon finished with red pepper cream

To Accompany

sweet potato souffle with ancho chili, marshmallow and pecans
traditional green bean casserole
roasted brussels sprouts garnished with dried cranberries
cornbread stuffing with sausage, green apple and sage
citrus and wildflower honey lacquered carrots
spiced cranberry chutney
baked potato bar

Dessert

pumpkin pie with spiced chantilly
chocolate bourbon pecan pie
carrot cake trifle with cream cheese and walnut brittle
hazelnut mousse with chocolate mint
assorted cookies & brownies

Reservations Required 828.926.4816