

THANKSGIVING FEAST AT CHETOLA RESORT

THURSDAY, NOVEMBER 28TH 2024
12 PM - 6 PM

FOR TABLE

Cornbread | Dinner Rolls
Whipped Butter | Apple Butter

APPETIZERS FOR TABLE

Chilled Shrimp | Cocktail Sauce
Baked Brie | Raspberry | Phyllo
Fresh Vegetables | Garlic Hummus | Ranch Dip

CHOICE

Pumpkin Bisque | Toasted Pepita
Field Greens | Tomato | Cucumber | Carrot | Toasted Pepita | Balsamic Vinaigrette or Ranch Dressing

CHOICE

Roasted Turkey | Rustic Gravy
Grilled Salmon | Rosemary Beurre Blanc
Grilled Pork Loin | BBQ Sauce
Orecchiette Pasta | Arugula | Pecan | Garlic | Mushroom Pesto

FAMILY-STYLE SIDE DISHES

Cranberry-Orange Chutney
Roasted Garlic Mashed Potatoes
Haricot Verts | Roasted Shallot
Traditional Sage Stuffing
Roasted Butternut Squash

DESSERT BUFFET

Fresh Fruit | Yogurt Dip
Warm Bread Pudding
Pumpkin Pie | Pecan Pie
Cookies | Brownies
Mini Cheesecakes | Petite Fours
Mousse Parfaits

\$75 PER PERSON | \$45 FOR CHILDREN UNDER 10
PLUS TAX AND GRATUITY

Reservations: 828-295-5505



www.chetola.com