

# GRAZE

sip • share • savor

## Thanksgiving Buffet

Served 11 am - 3 pm and 5 pm - 8 pm ♦ Complimentary Valet Parking

### Cold Display

Assorted Domestic and Imported Cheeses  
Bread Display featuring sourdough, potato rosemary, ciabatta, french bread  
Seasonal Fruit Display  
Cured Local Meat Display with olives, peppers, artichokes & pickles  
Chilled Shrimp with smoked tomato cocktail sauce  
Southern Style Potato Salad ♦ Deviled Eggs  
Chilled Cranberry Toasted Almond Salad  
Kale Salad with dried fruit, radishes, gorgonzola and honey mustard vinaigrette  
Bow Tie Pasta Salad

### Entrées & Sides

Lobster Bisque  
Pork Loin with quinoa, roasted kale, butternut squash and pistachio  
Grilled Salmon Fillet with sundried tomato, olive relish and wild rice  
Buttermilk Whipped Potatoes ♦ Cornbread Stuffing ♦ Green Bean Casserole  
Sweet Potato Casserole with brûléed marshmallow and sage  
Roasted Asparagus with balsamic, Anson Mills benne seed and pumpkin gremolata  
Fall Vegetable Hash with beets and Goat Lady Dairy goat cheese  
Savory Apple Cranberry Crumble

### Carving Station

Butter Roasted Turkey  
Mustard Crusted Prime Rib  
Pan Gravy, Cranberry Sauce, Bordelaise and Horseradish Sauces

### Desserts

Pecan Pie ♦ Pumpkin Pie ♦ Sweet Potato Pie ♦ Chocolate Cake  
Apple Crumble Cake ♦ Cherry Cobbler ♦ Coconut Cake

Adults- \$39.95 ▪ Seniors- (65 +) \$29.95 ▪ Children 5 - 12- \$9.95 ▪ Children 4 & Under - Free  
Includes non-alcoholic beverages ▪ A customary 18% gratuity will be added to parties of 8 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)

