

Old Vinings Inn

2018 Thanksgiving Bounty Buffet Menu

Hot Buffet

- Creamy Butternut Squash Soup
- Smoke Roasted Pork Loin, grainy mustard sauce
- Roasted and Fried Turkeys
- Shrimp & Grits, blackened shrimp butter

Fixins'

- Sage Gravy, Turkey Jus, & Cranberry-Orange Chutney
- Crispy Red Potatoes
- Sautéed Green Beans with shallot butter, fried onions
- Andouille & Cornbread Dressing
- Crispy Brussel Sprouts, cider vinegar syrup
- Sweet Potato Casserole, toasted marshmallows & pecans
- Biscuits & Parker House Rolls, whipped butter and preserves

Cold Buffet

- Cocktail Shrimp with bloody mary horseradish
- Artisan cheese and cured meat display
- Pimento Cheese and Kale & Artichoke Spreads, sea salt & herbed olive oil flatbreads
- Autumn Vegetable Chop Salad, lemon caper vinaigrette (roasted red onion, carrot, parsnip, radish, rutabaga, and corn, feta cheese, dried cranberries, crumbled toasted flatbread)

Desserts

- Artisan Truffles, Macarons, Pumpkin Pie Tarts, Cookie Bars, & Petit Fours
- Warm Apple Cobbler, granola & brown sugar streusel
- Raisin Bread Pudding, bourbon caramel