

Laurel Park's Thanksgiving Day Buffet

November 26, Terrace Dining Room, 11am-3pm

Starters

Local oyster rockefeller, smoked fish, steamed shrimp

Maryland crab or Cream of crab soup

Mixed greens, julienned onions, carrots, heirloom tomatoes, cucumbers, hard-boiled eggs, hearts of palm, pickled beets, croutons, artichokes

Carving Stations

Oven-Roasted Turkey

Salt & pepper cured & Herbs accompanied with turkey jus

Black Angus Prime Ribeye Loin

Seasoned with herb de Provence & Roasted in its natural jus

North Carolina Style Pig Picking

Basted with vinegar, red pepper, thyme & brown sugar

Sides

Candied Yams with Caramelized Marshmallows

Cinnamon, brown sugar, nutmeg & ginger roasted yams

Rustic Roasted Potatoes

Finished with a roasted garlic & rosemary

A study of traditional Stuffings

Oyster, Apple & Sage or Andouille Corn Bread

Lobster Macaroni & Cheese

Green Bean Casserole, Creamed Corn or Sauerkraut

Dessert Station

Apple pie, Sweet Potato Cobbler, Cheesecake Lollipops, Flourless Chocolate Cupcakes, Pumpkin Pie

\$28 per person

**Pre-paid Reservations are required-Sold Out Last Year
Please Call 301-725-0770**