

***The Colonial Room Restaurant***

***Thanksgiving Buffet***

***Thursday November 26, 2009***

***Serving Hours 10:30 a.m. to 3:00 p.m.***

***Reservations Required***

***Call 210-223-4361 ext 6023***

***Adults \$42.00***

***Children (6-11) \$15.95***

***Seniors \$38.00***

***Children (5 and under) Free***

***Appetizers and Salads***

***Gulf Coast Shrimp \* Shrimp and Crabmeat with Aioli***

***Imported and Domestic Cheeses***

***(Smoked Gouda, Pepper Jack, Cheddar, Havarti Dill, Swiss)***

***Tortellini with Basil Pesto \* Greek Salad***

***Chicken Salad with Grapes and Walnuts***

***Smoked Salmon***

***(Capers, Red Onions, Egg White, Egg Yolk, Cream Cheese)***

***Spinach Salad with Dried Cranberries and Almonds***

***(Cranberry Vinaigrette \* Ranch \* Mango-Pineapple Vinaigrette)***

***Carving Station***

***Roasted Steamship of Beef Au Jus \* Pineapple Glazed Baked Country Ham***

***Entrees***

***Cranberry-Citrus glazed Pork Roast \* Caramelized Salmon with Cherry Salsa***

***Grilled Lamb Chops with Chickpeas***

***Roasted Turkey Served with Cornbread Dressing and Giblet Gravy***

***Vegetables***

***Garlic Infused Whipped Potatoes \* Rice Pilaf \* Green and White Asparagus \****

***Glazed Sweet Potatoes \* Fettuccine with Lemon Garlic Shrimp***

***Grilled Fall Vegetables (Parsnips, Carrots, Fall Squash, Red Onions and Peppers)***

***Desserts***

***Pear Williams Cake \* Texas Bourbon Pecan Pie***

***Devil Fudge Layer Cake \* Pumpkin Pie \* Carrot Cake***

***Bailey's Irish Cream Ice Cream \* Homemade Bread Pudding***