

Celebrate **THANKSGIVING.**



THURSDAY, NOVEMBER 28 | 11:00 AM - 3:00 PM

\$79 ADULTS | \$39 CHILDREN 6-12 (PLUS TAX & SERVICE CHARGE)

COMPLIMENTARY FOR CHILDREN 5 & UNDER

Build Your Own Salad

Dried Cherries, Candied Walnuts, Poached Pears, Gorgonzola, Chevre, Feta, Pickled Beets, Pickled Onions, Cherry Tomatoes, Cucumbers, Pepperoncini, Croutons, Bedford Springs Honey Lemon Vinaigrette, Balsamic Dressing, Ranch Dressing

Savory Table

Assorted Cured and Smoked Meats and Fish
International Cheese
Assorted Pickled Vegetables, Olives, Dips, Pates,
Fruits, Berries, and Nuts
Shrimp Cocktail
Breads and Spreads
Macaroni and Cheese Station with Assorted
Toppings

Chef Carved Roast Turkey

Herb Roasted Turkey with Sage Gravy and
Spiced Port Cranberry Sauce
Smoked Salt Crusted Prime Rib with Horseradish
Cream and Roasted Shallot Demi sauces
Honey Glazed Ham with Roasted Apple Compote

Buffet

Pecan Crusted Salmon with Cranberry Butter
Classic Brioche Dressing
Roasted Garlic Mashed Potato
Green Bean Casserole
Whipped Bourbon Sweet Potatoes
Butternut Squash Soup with Crème Fraiche and
Spicy Pepitas
Brussel Sprouts
Cipollini Onions and Mushrooms
Bread Station with Fresh Churned Butter, Local
Honey, and Jams

Desserts

Apple Pie
Pumpkin Pie
Pecan pie
Vanilla Ice Cream
Caramelized Apple Crumble Cheesecake
Pumpkin Cream Cheese Cupcakes
Chocolate Peanut Butter Gobs
Cinnamon Sugared Donut Hole Pudding
Gluten Free Desserts Available Upon Request

PLEASE CALL FOR RESERVATIONS | 814.624.5633

OMNI BEDFORD
SPRINGS