

# WILDERNESS RIDGE THANKSGIVING BUFFET 2015

## STARTERS

assorted crostinis  
roasted beet with goat cheese  
roasted vegetable with roasted red pepper cream cheese  
butternut squash and braised pork with poblano coulis  
baked eggplant and olive with charred turnip puree  
pumpkin hummus with fresh vegetables and house-made sage lahvosh  
traditional shrimp cocktail with cocktail sauce  
caesar salad with house-made caesar vinaigrette and ranch dressing  
waldorf salad with cranberries and toasted pecans  
traditional cranberry sauce

## SIDES

succotash tossed with herb compound butter  
spinach and mushroom au gratin  
orange glazed squash and carrots with toasted sesame seeds  
sweet potato bread pudding  
smashed yukon gold potatoes  
polenta with kale and tomatoes  
house-made andouille and cornbread dressing  
sage and fennel dressing

## ENTREES

roasted turkey with house-made gravy  
signature prime rib with horseradish crème fraiche  
ham steaks with apple cider and madeira glaze

## KIDS

creamy macaroni and cheese  
chicken nuggets with bbq sauce  
assorted fruits and berries

## DESSERTS

pumpkin pie and apple pie  
assorted fall inspired cakes, cheesecakes and cupcakes  
spiced cream puffs with maple frosting  
bourbon pecan pie bars  
cranberry white chocolate mousse  
espresso infused meringue kisses  
plus more!

## PRICING

\$26.95 adults  
\$23.95 military/seniors  
\$10.95 children 5-12  
free for kids 4 and under

## DETAILS

thursday, november 26th  
11am to 3pm  
reservations required, call 402.434.5118 or visit [wildernessridgegolf.com](http://wildernessridgegolf.com)