

J Graham's Cafe

Presents

Home for the Holidays Thanksgiving Buffet

The Menu

BREAKFAST

*Breakfast Casserole with Kenny's White Cheddar and Shredded Potato Hash
Country Smoked Bacon and Link Sausage
Buttermilk Biscuits with Sausage Gravy
Hand Crafted Belgian Waffles
A Collection of Berries, Candied Pecans, Chocolate Chips, Whipped Cream
and Bourbon Syrup*

EGG COOKERY

*Omelets Hand Crafted by our Breakfast Culinarian
Featuring an Array of Toppings to Include: Sausage, Ham, Turkey, Spinach
Mushrooms, Onion, Tomato, Green Pepper, Broccoli, Cheddar and Jack Cheeses
Egg Beaters and Egg Whites on Request.*

HARVEST

*An Array of Composed Salads and Kentucky Favorites
Sweet Potato and Andouille Bisque
Tropical Fruit Montage Featuring Seasonal Fruits and Berries
Domestic and Imported Meat and Cheese Charcuterie with Assorted Table Crackers
Boiled Shrimp with Spicy Cocktail Sauce and Fresh Lemon
Smoked Salmon Display
Smoked Fava Hummus with Toasted Pita*

SOUTHERN TRADITIONAL

*Roasted Tewes Farm Turkey with Cornbread Dressing and Giblet Gravy
Fresh Cranberry with Bourbon Sauce
Sour Cream Mashed Potato with Parsley
Sweet Potato Crunch with Candied Pecan and Molasses
Pan Seared Salmon with Rainbow Chard
Pan Seared Chicken with Orzo and Smoked Pumpkin
Brussels Sprouts with Bacon and Onion*

FROM THE ROTISSERE

Hand Carved Prime Rib with Natural Jus and Horseradish

DESSERTS

*A Collection of Pastry Chef Jaclyn's Seasonal Sweets & Patisserie Creations
Holiday Bread Pudding & Assorted Cookies*