

Traditional Thanksgiving Buffet

Thursday, November 25, 2010

Starting at 11:00AM with last seating at 5:00 PM

On The Carving Table:

Roasted Turkey and Baked Honey Glazed Ham

<i>Mediterranean Roasted Potatoes</i>	<i>Whipped Redskin Potatoes</i>
<i>Sweet Potato Casserole</i>	<i>Shrimp Cocktail</i>
<i>Honey Kissed Carrots</i>	<i>Super Sweet Corn</i>
<i>Brussel Sprouts</i>	<i>Macaroni & Cheese</i>
<i>Holiday Cornbread Stuffing</i>	<i>Tossed Salad Bar</i>
<i>Broccoli Salad</i>	<i>Roast Beef</i>
<i>Fire & Ice Salad</i>	<i>Vegetable & Fruit Displays</i>
<i>Maple Glazed Salmon Filet</i>	<i>Seafood Salad</i>
<i>Citrus Rice with Dried Cherries, Apricots & Cinnamon</i>	
<i>Pan Seared Chicken Marsala with Fresh Herbs</i>	

Dessert Station:

*Pumpkin Pie, Sweet Potato Pie, Chocolate Cake, Carrot Cake,
Cheesecake, Pecan Pie & Dutch Apple Pie*

*Regular & Decaf Coffee, Hot & Iced Herbal Tea, Juices & Milk included.
Soda & Alcoholic Beverages are additional.*

Adults 21.95 Seniors 18.95

Children 12 & under pay their age

There will be a 15% gratuity added

Call (614) 868-1380 For Reservations

Fort Rapids Indoor Waterpark Resort

I-70 at Hamilton Road

4560 Hilton Corporate Drive

www.fortrapids.com

*Ask about our Hotel packages for a family
of 4 for \$199 +tax/night*

