

# Thanksgiving

At

*Magnolia Landing Golf Club*

*Thursday, November 28, 2019*

*Thanksgiving Dinner Buffet served from 12:00 - 3:00*

*Seatings: 12:00, 12:30, 1:00, 1:30 & 2:00*

*Reservations Required*

*Roasted Butternut Squash Soup*

*Composed Salads*

*Cheese Board including a Roquefort Mousse, Cranberry and Almond Goat Cheese log, Baked Brie in a Puff Pastry with Raspberry Jam, Assorted Hard and Soft Cheeses, Grapes and Crackers*

*Smoked Trout with Horseradish Sauce, Sliced Red Onions and Caper Berries*

*Carving Station with an Oven Roasted Rosemary and Thyme Turkey Breast with Pan Drip Gravy*

*Baked Ham with Pineapple and Brown Sugar Glaze*

*Chicken Saltimbocca Rolls with a Red Wine Demi-Glace*

*Chunky Cranberry and Apple Sauce*

*Traditional Stuffing and Sausage & Sage Stuffing*

*Traditional Sweet Potato Casserole, Swiss Potato Bake, Creamy Mashed Potatoes and Green Bean & Cauliflower Casserole*

*Dessert*

*Assortment of Homemade Pies and Cakes with Coffee*

*\$33.95<sup>++</sup> for Guests/\$29.95<sup>++</sup> Members*

*Children 10 and under \$12.95<sup>++</sup>*

*Please RSVP to Carrie Morgan at [cmorgan@magnolialandingclub.com](mailto:cmorgan@magnolialandingclub.com) or (239) 543-4146*

*<sup>++</sup> Plus 6.5% Sales Tax and 18% Gratuity*

*Magnolia Landing Golf Club*

*3501 Avenida Del Vera North Fort Myers, FL 33917*

*239-543-4146*