



THANKSGIVING BUFFET

\$29 PER PERSON \$14 CHILDREN UNDER TWELVE

**OVEN ROASTED TURKEY WITH CLASSIC GRAVY
APPLE AND FENNEL SAUSAGE DRESSING
BROCCOLI CASSEROLE
CREAMY GRUYERE CHEESE AU GRATIN POTATOES
CINNAMON CANDIED SWEET POTATOES AND MARSHMELLOWS
CUMIN CRUSTED PORK WITH CHEFS BLEND OF MUSHROOMS AND
SEASONAL VEGETABLES
CHAMPAGNE HONEY BAKED HAM
MEDITERRANEAN TILAPIA WITH COUSCOUS
GINGER AND HONEY CARROTS WITH ENGLISH PEAS
RATATOUILLE-NICOISE "ASSORTED ROASTED VEGETABLE MEDLEY"
QUINOA SALAD WITH FETA AND POMEGRANITE
PUMPKIN TORTELLONI WITH SAGE AND MARSCAPONE CREAM SAUCE
ROASTED BUTTERNUT SQUASH SOUP
CLASSIC CAESAR SALAD
BEEF BOURGUIGNON "TRADITIONAL BEEF STEW"
TRADITIONAL CRANBERRY SAUCE
VEGETARIAN PENNE PASTA
CHICKEN FINGERS AND HOMEMADE POMME FRITES
ASSORTED OVEN BAKED ROLLS**

**MINI TRADITIONAL PUMPKIN PIE WITH CINNAMON CRUNCH
MINI APPLE TARTE TATIN
MINI BOURBAN PECAN PIE
FLOURLESS CHOCOLAT CAKE WITH CHOCOLAT GANACHE**

1:00 PM TILL 5:00 PM

CLOSED FOR DINNER

NO ALCOHOL OR BEVERAGES INCLUDED

**BUFFET WILL BE SET UP IN THE BAR AREA
20% Gratuity On Parties Over Six And 7.75% Sales Tax**

770-640-3870 FOR RESERVATION

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