

MENU ON BACK

*thanksgiving*  
AT MVBG

**NOVEMBER**  
28, 2024 | 11am-3pm



**SEATINGS FROM**  
**11am-2:30pm**

Enjoy a relaxed 90-minute seating where you can savor delicious holiday favorites in a warm and festive atmosphere.

**\$54.99 plus tax & 18% gratuity includes**  
**n/a standard drink | age 6-12 \$19.99 + 5 > FREE**

*reserve your table now!*

**call 520.825.5217**

# NO TO-GO BOXES

## *salads:*

tender garden greens | crisp garden vegetables | organic lettuces | black pepper ranch | cranberry shallot lime vinaigrette  
tri-colored carrot & golden raisin salad | shredded carrots | golden raisins  
roasted pecans | chopped frilled endive | creamy basil dressing

## *assorted seafood display:*

poached shrimp, smoked salmon, oysters in half shell w/mignonette  
red onion, capers, cocktail sauce, lemons

## *pasta station:*

charred tomato basil alfredo w/cavatappi  
smoked black truffled cheddar mac & cheese  
(bacon, chives, roasted garlic, parmesan cheese, bay shrimp)

## *buffet line:*

green bean almondine  
roasted seasonal herbed vegetables  
citrus sage cranberry wild rice  
whipped garlic & chive brie yukon gold mashed potatoes  
country stuffing  
brown sugar butter yams w/ roasted marshmallows  
pan seared salmon roasted grape tomato "chimichurri"

## *carving station:*

smoked roasted turkey breast | sage giblet gravy | cranberry sauce  
herb prime rib | roasted garlic rosemary | creamy horseradish sauce

## *desserts:*

home-made pumpkin, pecan & apple pies  
chocolate bourbon bread pudding  
assorted mini desserts

rolls & butter available upon request

## **ADD ONS**

**All you can drink Bellini Bar \$19.99 | Single Bellini \$5**

Assorted juice, assorted fresh fruit