



Join us for our annual Thanksgiving Feast! Thursday, November 24, 2022

Carved by our Chefs

Slow Roasted Herb Crusted Prime Rib of Beef
with Fresh Rosemary Jus Lie (All GF) (DF)
Roast Breast of Tom Turkey and Giblet Gravy
Honey Baked Ham with Pineapple Glaze (GF)
Accompanied with Creamy Horseradish
Cranberry Orange Compote
Fresh Jalapeno Orange Mustard

Iced Seafood Bar

Shrimp Cocktail with Traditional Cocktail Sauce
and Lemons (All GF) (DF)
Smoked Salmon with Capers, Red Onion,
Hard Eggs and Lemon (GF) (DF)
Artisan Crackers, Whole Grain & Dijon Mustard
Fresh Herbed Cream Cheese

Entrée Table

Blackened Salmon with Mango Avocado Relish (GF) (DF)
Thanksgiving Roasted Chicken (DF)
Apple, Sage Prosciutto Stuffed Pork Loin (GF)
Traditional Mashed Potatoes (GF)
Sage Cornbread Dressing
Flame-Kist Balsamic Brussels Sprouts (GF) (DF) (V)
Candied Sweet Potatoes
with Marshmallows and Cinnamon (GF)
Green Bean and Mushroom Casserole
with Crispy Tobacco Onions
Butternut Squash & Spinach Cheese Tortellini
Fire Roasted Vegetables (GF) (DF) (V)
Vegetable Rice Pilaf (GF) (V)
Artisanal Dinner Rolls & Butter

Dessert Table

A fine Selection of Desserts to Include:
Pound Cake with Strawberries, Strawberry Sauce
& Chantilly Cream
Strawberry Chocolate Mousse Verrines
Pumpkin Pie, Apple Pie, Pecan Pie
Petite Fruit Tarts, Carrot Cake & Traditional Chocolate Cake
Flourless Chocolate Torte (GF)

**Consuming raw or undercooked meat, poultry, seafood, shellfish
and eggs may increase your risk of food borne illness.*

Gluten Free Marked As (GF) Vegetarian Marked as (V) Dairy Free Marked as (DF)

Call for reservations 865.277.1036
Email reservations mallen@parkvista.com

705 Cherokee Orchard Road
Gatlinburg TN 37738
www.parkvista.com

Serving in the Tennessee Ballroom
Seating Available 12 Noon - 5:00pm

\$45.95 – Adults | \$38.95 – Veterans & Seniors
\$19.95 – Children Ages 6-10
Children Ages 5 & Under Free

*a 20% service charge and applicable sales tax will automatically
be added to the total check ~ alcoholic beverages not included*

Salad Table

Waldorf Salad, Tropical Ambrosia, Potato Salad (GF)
Antipasto Display (GF)
Display of Fresh Seasonal and Tropical Fruits (GF) (DF) (V)
Watermelon, Cantaloupe, Honeydew, Grapes & Berries
Fresh Spinach and Fresh Seasonal Greens
Salad Bar with an Assortment of Toppings
(Ask Server for Gluten Free Salad Options)

Roasted Butternut Squash Bisque
Old Fashion Chicken Noodle Soup

Children's Buffet

Chicken Nuggets
Macaroni and Cheese
Buttered Five Vegetable Mix & Tater Tots
Cookies and Brownies

