

Join us for our annual Thanksgiving Feast! Thursday, November 23, 2023

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
Baked Ham with Apricot Mustard Glaze (GF) (DF)
Cranberry Orange Compote, Creamy Horseradish
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

Walnut Rosemary Crusted Salmon (DF)
French Onion Chicken (GF)
Cranberry-Apple Stuffed Pork Loin
Traditional Mashed Potatoes (GF) (V)
Sage Cornbread Dressing (V)
Flame-Kist Zucchini & Yellow Squash (GF) (DF) (V)
Candied Sweet Potatoes
with Marshmallows and Cinnamon (GF) (V)
Green Bean and Mushroom Casserole
with Crispy Tobacco Onions (V)
Wild Mushrooms & Parmesan Four Cheese Tortellini (V)
Maple Roasted Butternut Squash (GF) (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
Pumpkin Pie, Apple Pie, Pecan Pie,
Vanilla, Raspberry swirl, Chocolate chip
and Silk tuxedo Cheesecakes
Fruit Tart, 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 - 7:00pm

\$48.95 – Adults | \$41.95 – Veterans & Seniors
\$22.95 – 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 (V)
Italian Sausage Kale and Potato Soup

Children's Buffet

Chicken Nuggets
Macaroni and Cheese
Buttered Corn & Potato Barrels
Cookies and Brownies

*Happy
Thanksgiving
From our family to yours*