



GIVE THANKS

IN-SUITE PRIVATE DINING THANKSGIVING BUFFET
TO BOOK A SUITE PLEASE CALL, 678-384-2587.

ENTRÉES

OVEN ROASTED TURKEY

Sliced to order and served with home style giblet gravy

PRIME RIB

Slow cooked and seasoned to perfection served thinly sliced with au jus or horse radish cream sauce and silver dollar rolls

SIDES

YOUR CHOICE OF THREE:

Cornbread stuffing
Garlic mashed potatoes
Sweet potato soufflé
Squash casserole
Southern style collard greens

SALAD

CRANBERRY AND MANDARIN ORANGE

A refreshing twist on a classic cranberry dish

SWEET ENDINGS

GEORGIA PECAN PIE

Served warm and topped with house made bourbon ice cream and caramel sauce

PEACH COBBLER

Topped with brown sugar streusel and vanilla ice cream

SWEET POTATO CHEESECAKE

Creamy cinnamon and brown sugar spiced sweet potato filling and graham cracker crust served with warm caramel sauce

\$42.95 PER PERSON (PLUS TAX AND 23% GRATUITY)

BEER, WINE AND COCKTAILS ARE AVAILABLE FOR ORDER AT AN ADDITIONAL CHARGE

THANKSGIVING BUFFET AVAILABLE FOR IN-SUITE PRIVATE DINING NOVEMBER 21 – NOVEMBER 27, 2020
DINNER SERVICE WILL BE AVAILABLE BETWEEN 1 P.M. AND 8 P.M., PLEASE CONFIRM YOUR PREFERRED TWO-HOUR WINDOW OF TIME WHEN BOOKING RESERVATION



OMNI  HOTELS & RESORTS