



Hilltop's Thanksgiving Buffet

Call Today!
(832) 397-4008

Limited Space Available!

November 28, 2019

Seatings at NOON & 2:00 p.m.

SOUPS

Cream of Butternut Squash with a hint of Vermont Maple
Roasted Potato & Leek

SALAD & APPETIZERS

Salad of Baby Field Greens with Hilltop's Assorted Dressings,
Cousin Marr's Jalapeno Jelly, Toasted Salad Seeds & Gussied Up melba Toast Croutons
Local Artisan Brie Cheese Filled with Hilltop's Signature Jam, Wrapped in Puff Pastry & Baked until Golden
Norwegian Smoked Salmon with Dilled Cream Cheese, Capers, Red Onion, Chopped Boiled Egg & Fresh Dill
Hilltop's Bread & Butter Pickles
Hilltop's Copper Pennies

ENTREES & SIDES

Chef-carved Pit Ham with Hilltop's Burgundy Wine Jelly
Roasted Turkey Breast served with Hilltop's Blood Orange Cranberry Sauce & Turkey Gravy
Grilled Chicken Breast with Caramelized 10/15 Onions & Knob Creek Bourbon
Herb Roasted Pork Loin with Apple Gravy
Whipped Redskin Potatoes
Green Bean Casserole
Grand Marnier Apricot Dressing
Candied Fresh Sweet Potatoes with Toasted Pecans
Broccoli, Rice & Cheese Casserole
Yeast Dinner Rolls

DESSERTS

Pumpkin Pie with Whipped Cream
Chocolate Peanut Butter Pie
Coconut Cream Pie
Spice Cake with Cream Cheese Icing
Gingered Peach Cobbler

\$32.95 per person, plus tax & gratuity
Reservations required
832-397-4008