



DEERE RUN

Thanksgiving Buffet

NOVEMBER 26, 2026

SLOW-ROASTED BEEF TENDERLOIN

Chef attended

Served with au jus and house made horseradish sauce

HERB-BUTTER TOM TURKEY

Juicy, flavorful and perfectly seasoned

HONEY BROWN SUGAR GLAZED HAM

A holiday classic with a sweet, savory finish

JUMBO SHRIMP

Chilled and ready to enjoy

Served with a housemade cocktail sauce with horseradish



AUTUMN CHOPPED SALAD

Crisp greens, dried cranberries, candied pecans, apples, feta and maple vinaigrette

ACORN SQUASH BISQUE

A velvety blend of roasted squash, warm spices and a touch of cream

SAVORY OVEN ROASTED FALL VEGETABLES

A seasonal medley of garden-fresh flavors

TRADITIONAL GREEN BEAN CASSEROLE

A timeless favorite, prepared the classic way

SOUTHERN SWEET POTATO CASSEROLE

With a golden brown pecan topping

SAVORY CORNBREAD STUFFING

Herbs, vegetables and rich, homemade flavor

SMOKED GOUDA, POMEGRANATE RISOTTO

Creamy Arborio rice with smoky gouda, sweet pomegranate and fresh herbs

WHITE CHEDDAR MAC AND CHEESE

Rich, creamy and irresistibly comforting

BROWN BUTTER YUKON GOLD MASHED POTATOES

With savory turkey gravy

HOUSE MADE CRANBERRY SAUCE

Bright, fresh and full of holiday flavor

SWEET CORN CASSEROLE

A perfect balance of sweet and savory

ASSORTMENT OF BREADS AND ROLLS

With whipped butter

ASSORTED PIES AND FALL DESSERTS

A sweet ending to a special day

AVAILABLE SEATING

11:00 AM | 1:00 PM | 3:00 PM

\$55 PER ADULT | \$22 10 & UNDER

CALL 309-796-4020 FOR RESERVATIONS

