

{ THANKSGIVING BUFFET }

November 23rd - Seating from 1pm to 5pm

Adults \$40 plus tax - soft drinks AND gratuity included
Kids 10 & under \$10

STARTERS

SALAD BAR — assorted meats, cheeses and vegetables

COLD BAR — coleslaw, broccoli salad & more

ITALIAN WEDDING SOUP — spinach, meatballs, broth & ditalini

MARYLAND CRAB BISQUE — lump crab, old bay, cream

PROTEINS

JAE'S HONEY GLAZED HAM — center spiral cut, sweet honey glaze

SLICED TURKEY BREAST — white meat, gravy served on side

ROSEMARY ROAST BEEF — sliced thin & served with au jus

SIDES

BAKED MAC & CHEESE — shredded cheddar cheese, bread crumbs

STUFFED SHELLS — 3 cheeses, house marinara, mozzarella

SWEET POTATO CASSEROLE — brown sugar, spices & pecans

MASHED POTATOES — garnished with butter & parsley

HOMESTYLE STUFFING — seasoned bread, broth & butter

GREEN BEAN CASSEROLE — french's onions, homestyle

CANDIED BRUSSELS SPROUTS — brown sugar, balsamic glaze

CRANBERRY SAUCE — homemade with fresh berries

ROASTED CORN — butter & seasoning

HOMEMADE DESSERTS

ASSORTED COOKIES, PIES, CHEESECAKES & MORE — chef choice variety, Jen's famous homemade desserts

CHEESECAKE BAR — assorted candies, nuts, fruits

visit astiitaliansteakhouse.com - please call ahead for reservation -
while supplies last