



**THANKSGIVING
DAY BUFFET**

NOVEMBER 23, 2017
12PM - 6PM

ADULTS \$39.95 | CHILDREN \$15.95
KIDS UNDER 6 EAT FREE

SALAD & SOUP STATION

SALAD BAR

caesar | mesclun | tomato & fresh mozzarella | assorted toppings

PUMPKIN CRÈME SOUP
served with roasted pumpkin seeds

WARM CRANBERRY NUT MUFFIN
served with sweet butter

STARTERS & SMALL BITES

SPICED WALNUTS AND PECANS

BLACK EYED PEA HUMMUS

AMERICAN CHEESE BOARD
boursain | brie | chèvre | mustard cheddar | cheese blintz

ARTISAN BREAD
lahvosh | baguette | infused oils

SEAFOOD MARKET STATION

ICED JUMBO SHRIMP

OYSTERS ON THE HALF SHELL

LITTLE NECK CLAMS

CRAWFISH TAILS

served with horseradish cocktail sauce, lemons, tabasco

PASTA STATION

choice of

PENNE | CHEESE TORTELLINI | MAC AND CHEESE

choice of

**HOUSE MARINARA | BASIL PESTO SAUCE |
MUSHROOM ALFREDO SAUCE**

assortment of delicious toppings

CARVING STATION

CAJUN FRIED TURKEY BREAST

giblet pan gravy, corn bread stuffing, cranberry sauce

CARVED ROSEMARY ENCRUSTED TOP ROUND

bourbon peppercorn demi-glace, horseradish mousse

LOCAL HARVEST

SEARED LOCAL FLOUNDER
with lemon and butter

THYME ROAST QUAIL
over braised cabbage and currents, sherry demi-glace

BUTTERED INDIAN CORN-ON-THE-COB

BABY CARROTS

ROASTED BRUSSELS SPROUTS AND PANCETTA

CINNAMON MARSHMALLOW SWEET POTATO MASH

ROASTED HERB FINGERLING POTATOES

SWEET ENDINGS

**DARK CHOCOLATE FOUNTAIN WITH DIPPING FRUIT
& S'MORES**

strawberries | pineapple | melon

ASSORTMENT OF PIES
apple | pecan | pumpkin | cherry

CHEF'S SELECTION OF COOKIES

ICE CREAM



RESORT & MARINA

41° 04.748 N • 71° 56.283 W