

\$75 per guest / \$40 for children (10 & under) THANKSGIVING DINNER BUFFET

Thursday, November 24th, 2022 - 11:30am / 1:00pm / 3:00pm / 5:00pm

SALADS

Roasted Beet & Carrot Salad Shrimp & Tortellini Salad Caesar Salad, Caprese Salad Field Greens Salad

STARTERS

Sweet Orange Cranberry Sauce Honey Yeast Rolls Buttermilk Biscuits & Jellies

MAIN ITEMS

Roasted Swordfish with Crab & Aleppo Chili Cream Shrimp and Scallop Macaroni & Cheese Pumpkin Curry P.E.I. Mussels Roasted Herb Turkey Breast Roasted Spiced Salmon with Apple Butter Roasted Pork Loin with Sun Dried Cranberry Salsa

FRESHLY SHUCKED RAW BAR

FRESHLY CARVED MEATS

Peel & Eat Shrimp Local Oysters on Half Shell Whole Roasted Turkey Prime Rib of Beef with Horseradish Sauce

SIDES Sauerkraut & Andouille Sausage

Sage & Sausage Stuffing Local Oyster Stuffing Duck Fat & Black Truffle Yukon Gold Mashed Potatoes Herb Roasted Fingerling Potatoes Candied Sweet Yams Wild Rice & Mushroom Pilaf Roasted Butternut Squash & Brussel Sprouts with Maple & Citrus Vinaigrette

 $Southern \ Style \ Green \ Beans$

DESSERTS

Pumpkin Pie, Sweet Potato Pie, Apple Pie, Bread Pudding, Southern Bourbon Pecan Pie, Cookies, Brownies, Crème Brulee

Complimentary Sodas, Iced Tea, Coffee, Hot Tea & Juices 1-1/2-Hour Maximum Seating Time to Enjoy Your Meal, Buffet Closes at 6:30pm All Major Credit Cards Accepted - No Personal Checks Credit Card Guaranteed Reservation with 24-Hour Cancellation Required