



Thanksgiving Buffet

Thursday, November 28, 2019

11:00am until 4:30pm

\$ 42++ Adults • \$15++ Children Under 12 • Under 5 Free

* Includes Complimentary Bloody Mary or Mimosa



COLD SELECTIONS

Roasted Acorn Squash, Parsnips & Red Peppers tossed with Honey Basil Vinaigrette
Autumn Greens with Seasonal Toppings • Balsamic Vinaigrette & Creamy Dijon
Roasted Apples & Brussel Sprouts with Smoked Bacon & Toasted Pecans
Kale, Red Quinoa, Toasted Walnuts, Cranberries & Blue Cheese
Chilled Shrimp, Scallops, Lump Crab & Mussels tossed with Lemon, Olive Oil & Fresh Herbs
Fresh Fruit & Seasonal Berries with Grand Mariner Whipped Cream

CARVING BOARDS & CHEF STATION

Herb Rubbed All Natural Turkey, Giblet Gravy & Rosemary Cranberry Chutney
Apple Cider, Bourbon & Honey Glazed Ham with Creole Mustard
Lowcountry Shrimp & Grits with Tasso-Ham, Lobster Cream & Adluh Mills Pepperjack Grits

MAIN BUFFET

Lemon Baked Local Grouper with Shaved Fennel, Roasted Artichoke Hearts, Cherry Tomatoes
Cornbread, Sausage & Pecan Dressing • Braised Collard Greens
Sweet Potato Casserole with Molasses Drizzle and Marshmallows
Skin on Yukon gold Mashed Potatoes • Roasted Root & Seasonal Vegetables with Sage Butter
Honey & Ginger Glazed Carrots • Southern Green Beans • Swamp Fox Macaroni & Cheese
Artisan Breads & Rolls

DESSERTS

Pecan Pie • Pumpkin Cheesecake • Apple Pie • Pumpkin Pie • Chocolate Brownies
Sweet Potato & Cranberry Bread Pudding with Caramel Glaze
Soft Serve Ice Cream with Assorted Toppings

• Parking Not Included • 18% Gratuity & Tax Will Be Automatically Added •
Reservations Required 843.724.8888