

Thanksgiving **buffet**



11am-4pm | Colonial Ballroom | \$95 per person | Includes Bloody Mary or Mimosa

GRAND HARVEST DISPLAY

CHARCUTERIE & ANTIPASTI assorted cured meats, pâté, sausages

SEASONAL CRUDITÉS housemade dips, garlic hummus

CHILLED SEAFOOD DISPLAY poached local shrimp, cold water oysters on the half shell, crab claws, seafood salads

ARTISAN EUROPEAN & DOMESTIC CHEESE SELECTION

FRESH BAKED SWEET & SAVORY ARTISAN BREADS | SLICED FRUIT, SEASONAL BERRIES & HONEY DISPLAY

AUTUMN SALADS

BABY GREENS & POACHED PEARS | HARVEST CAESAR SALAD

HEIRLOOM BEET & CITRUS SALAD | SWEET POTATO SALAD

SIGNATURE HOLIDAY SOUPS & SIDES

SHE CRAB SOUP | FIRE ROASTED CARROT & BUTTERKIN SQUASH SOUP

BUTTERMILK WHIPPED YUKON GOLD POTATOES | CLASSIC SAGE & BRIOCHE STUFFING

SWEET POTATO GRATIN | GREEN BEANS AMANDINE | MAPLE GLAZED BABY RAINBOW CARROTS

SMOKED GOUDA MAC & CHEESE | CRANBERRY ORANGE RELISH

BUTTERNUT SQUASH RISOTTO | CAROLINA GOLD RICE | CRISPY ROASTED BRUSSEL SPROUTS

SEAFOOD SPECIALTIES

PAN SEARED ATLANTIC SALMON | SHRIMP & GRITS | GRILLED CHERRY POINT SWORDFISH

CARVED TO ORDER FROM THE BUTCHER

NC HERITAGE TURKEY | HERB CRUSTED PRIME RIB OF BEEF | SWEET TEA & CIDER BRINED PORK LOIN

GRAND DESSERT DISPLAY

PUMPKIN BREAD PUDDING | CLASSIC PUMPKIN PIE | BOURBON PECAN PIE | CARROT CAKE

NY CHEESECAKE | RED VELVET CAKE | FLOURLESS CHOCOLATE TORTE

WARM APPLE CRUMBLE | PETITE FRENCH PASTRIES



387 King Street | Charleston, SC | reservations 843.724.8888

\$45 kids 12 & under | inclusive of tax & service charge

valet parking available for \$10