

Thanksgiving Buffet



Thursday, November 23, 2017

12:00 Noon until 7:00 PM

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

** Includes Complimentary Bloody Mary or Mimosa*

COLD SELECTIONS

Crisp Autumn Greens with Garden Vegetables, Fig Balsamic Vinaigrette & Roasted Red Pepper Ranch
Curried Cauliflower, Golden Raisin, Dried Cranberry & Carrot Salad
Orzo Pasta Salad with Roasted Asparagus, Cherry Tomatoes, Local Feta & Spinach
Sweetbay Bibb Lettuce, Roasted Pears, Chili Pepper Pecans, Grilled Red Onions, Smoked Bacon
Cold Water Seafood Salad, Fresh Shrimp, Scallops & Calamari with Dill, Capers & Lemon Horseradish Aioli
Fresh Seasonal Fruit & Assorted Cheese Display with Crackers & Crostini

CARVING BOARDS & CHEF STATION

Herb Roasted Turkey, Giblet Gravy, Cranberry & Citrus Relish
Adluh Mills Cornbread, Sage Sausage & Pecan Dressing
Maple & Cider Glazed Pit Roasted Ham, Creole Mustard & Pecan Apple Chutney
Swamp Fox Shrimp & Grits, Tasso-Ham, Lobster Gravy & Adluh Mills Pepperjack Grits
Assorted Rolls, Sweet Potato Biscuits & Cornbread Muffins

MAIN BUFFET

Baked Grouper with Shaved Fennel, Artichoke Hearts & Cherry Tomatoes
Country Ham, Orange Roasted Brussel Sprouts & Parsnips • Herb & Sour Cream Mashed Potatoes
Braised Beef Short Ribs, White Bean, Pumpkin and Smoked Bacon Cassoulet
Baked Macaroni & Cheese Casserole • Sweet Potato Casserole with Toasted Marshmallows
Green Beans, Mepkin Abbey Mushrooms & Caramelized Vidalia Onions
Honey Roasted Rosemary Winter Vegetables • Country Ham, Orange Roasted Brussel Sprouts & Parsnips
Sweet Potato Casserole with Toasted Marshmallows • Roasted Apple & Wild Rice & Dried Cherry Pilaf
Slow Braised Collard Greens with Smoked Bacon

DESSERTS

Assorted Freshly Baked In-House Holiday Pies & Cakes • Charleston Praline & Pumpkin Bread Pudding
Soft Serve Vanilla Ice Cream with an array of toppings

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