

THANKSGIVING DAY BUFFET

Thursday, November 22, 2018

~SOUP AND SALADS~

Roasted Fennel and Chicken Soup

Pumpkin and Apple Soup

Broccoli | sunflower seeds, cranberries, bill e's bacon

Quinoa | butternut squash, kale, goat cheese, pears, lemon herb vinaigrette

Smoked Fingerling Potatoes | bill e's bacon, cider vinaigrette

Walnut | apple, gorgonzola, cranberry, satsuma vinaigrette

Roasted Carrots | ginger honey, arugula, spiced pecans

Pickled Shrimp | charred onion, red pepper aioli

Macaroni | roasted ham, caramelized onion aioli

Grand Garden Salad Bar | baby greens, house mixed lettuce, croutons, feta cheese, cheddar jack cheese, chopped eggs, sliced cucumbers, diced tomatoes, shaved onions, marinated olives, house made buttermilk ranch, balsamic dressing

~DISPLAYS AND STATIONS~

Local Fresh Fruit

Smoked Salmon | bagel chips, herbed cream cheese, house made pickles

Local and Artisan Cheeses | pepper jelly, mustard, house made preserves, assorted breads and crackers

Peel and Eat Shrimp, Crab Legs, Alabama Oysters | caramelized lemons, horseradish cocktail, remoulade

Poultry | Heirloom Turkey and Game Birds | brined, smoked, roasted, fried, stuffed, grilled, giblet gravy, orange vanilla cranberry relish

Standing Bone-In Rib Roast | creamy horseradish, herbed Yorkshire pudding, roast garlic au jus

Heritage Ham | honey bourbon glazed, pecan compote

Waffles | maple syrup, blueberry syrup, chocolate chips, vanilla anise peach compote, whipped cream, apple butter, chopped pecans, chopped black pepper brown sugar bacon, powdered sugar

Grand Omelet Station

~SIDES~

Green Bean Casserole, Five Cheese Mac and Cheese

Whipped Buttermilk Potatoes, Traditional Collard Greens

Traditional Cornbread Stuffing, Third Coast Oyster Stuffing

Sweet Potato | spiced pecans, marshmallows

Roasted Brussels | cranberries, bacon

~DESSERTS~

Southern Whole Pie Display - Pumpkin Pie, Buttermilk Pie, Pecan Pie, Chocolate Cream Pie
Fudge - Fudge - Fudge | pumpkin and marshmallow, dark chocolate, pistachio white chocolate

Grand Hotel Bread Pudding | bourbon sauce

Ginger White Chocolate Crèmeux

Lemon Meringue Trifle | sugared blueberries

Gingerbread Trifle | cranberry, cream

Rosemary Shortbread | goat cheese frosting

Browned Butter Pumpkin Roll | spiced cream cheese

Apple Flambé | vanilla ice cream



PLEASE CALL 251.928.9201 FOR RESERVATIONS

10:30AM-1:45PM in the Grand Ballroom, 11:45AM-1:45PM in the Historic Grand Hall

*\$79.95 for Adults, \$39.95 Children Ages 5-11 | *Price is excluding tax & gratuity. No discount applicable.

Reservations required and must be guaranteed with a valid credit card; 5-day cancellation policy applies.