

# THE GRAND



# THANKSGIVING DAY BUFFET MENU 2014



## SOUP

Heirloom Pumpkin Soup  
Sirmon Farms Sweet Potato Shrimp Chowder Tasters

## SALADS

Baby Mixed Greens  
MARC Bibb Lettuce, Radicchio, and Frisée Salad  
Roasted Corn and Wild Rice Salad with Toasted Pumpkin Seeds  
Gourmet Dried Fall Fruit-Pistachio Marshmallow Riesling Jell-O  
Cranberry Relish  
Seafood Pasta Salad with Saffron Dressing  
Blue Adirondack Potato Salad with Black Truffles  
Cajun Chopped Salad Minis with Creole Dressing  
Chef's Garden Petite Mesclun Salad with Orange Pecans and  
Satsuma-Goat Cheese Dressing  
Spicy Tuna Salad with Asian Noodles with Sriracha Dressing  
House Made Salad Dressings

## DISPLAYS

Tropical Whole Fresh Fruit  
Artisan Cheese Display  
Artisan Olive Display  
Brie en Croûte with Truffle Infused Magli Honey & Fresh  
Preserves  
Smoked Salmon Roulades with Dill Sauce  
Peel and Eat Local Gulf Shrimp, Snow Crab Legs, Oysters,  
New Zealand Mussels, Little Neck Clams and Crawfish  
Fresh Baked Breads and Rolls

## STATIONS

Pecan Smoked Angus Beef Tenderloin with Syrah-Peppercorn  
Sauce  
Turduckenage- Turkey, Duck, Chicken and Conecuh Sausage  
with a Magli Honey-Pecan Demi  
Saltwater Grill Sushi

## ENTRÉES

Roasted Turkey and Gravy  
Snake River Farms Sautéed Kobe Beef with Freshly made  
Pumpkin Gnocchi, Brown Butter and Sage  
Oriental Ginger Sesame Seafood with Asian Vegetables  
Steamed Snow Crab Legs with Butter  
Oven Baked Fresh Sweet Potatoes with Melted Marshmallows  
Indian Harvest Wild Rice Medley  
Green Bean Casserole  
Chef's Garden Fall Harvest Vegetables  
Yukon Gold Smashed Potatoes  
Traditional Thanksgiving Stuffing

## DESSERTS

Bananas Foster Station with an Ice Cream Ice Bowl, Cheesecake  
Lollipops, Flourless Chocolate Cake, Pecan and Key-Lime Tarts,  
Panna Cotta, Dessert Bars, Chocolate Covered Strawberries,  
Pumpkin Brûlée, Fruit Taster, Mini Pastries and Grand Hotel  
Bread Pudding with Bourbon Sauce



**PLEASE CALL 251.928.9201 FOR RESERVATIONS.**

10:30AM-2:00PM in the Grand Ballroom, 11:45AM-2:00PM in the Dining Room

\*\$61.95 for Adults, \$30.50 Children Ages 5-11

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

\*Price is excluding tax & gratuity. No discount applicable.