

# The Grand Thanksgiving Day Buffet 2012

## *Soups*

Roasted Fairytale Pumpkin Soup · Quail and Conecuh Sausage Gumbo

## *Salads*

Baby Mixed Greens · MARC Bibb, Radicchio, and Frisee Salad  
Roasted Red Pepper Hummus with Crisp Pitas  
Creamy Carrot Raisin · Cranberry Relish  
Blackened Gulf Shrimp with a Southern Succotash Salad  
Blue Adirondack Potato Salad with Bacon Vinaigrette  
Seafood Wedge Salad with Remoulade  
Thai Chicken Salad with Asian Vegetables and Noodles  
Assorted House Made Salad Dressings

## *Displays*

Tropical Whole Fresh Fruit · Artisan Cheese Display  
Brie en Croute with Truffle Infused Honey & Fresh Preserves  
Artisan Olive Display · Smoked Salmon with Tomato Caper Relish  
Peel and Eat Shrimp, Crab Legs, Oysters, Mussels,  
Little Neck Clams and Crayfish · Assorted Breads and Rolls

## *Stations*

Oven Roasted Bone-In Prime Rib of Beef with Jack Daniels Au Jus  
Oven Roasted Muscovy Duck Breast presented with a Satsuma & Dried Fruit Sauce

## *Entrees*

Roasted Turkey and Gravy  
Pecan Smoked Snake River Farms Sautéed Kobe Beef Short Rib  
with Conecuh Ridge BBQ Demi and Crisp Onion Rings  
Grilled Gulf Swordfish with a Crawfish Cream Sauce  
Steamed Crab Legs with Butter

## *Sides*

Oven Baked Fresh Sweet Potato Skillets with Melted Marshmallows  
Indian Harvest Wild Rice Medley · Green Bean Casserole  
Chef Garden Fall Harvest Vegetables · Yukon Gold Smashed Potatoes  
Traditional Thanksgiving Stuffing

## *Desserts*

Bananas Foster Station with an Ice Cream Ice Bowl  
Chocolate Covered Strawberries · Pumpkin Brulee · Tasters · Assorted Mini Pastries

**PLEASE CALL 251.928.9201 FOR RESERVATIONS.**

10:30AM – 2PM in the Grand Ballroom, 11:45AM – 2PM in the Dining Room  
\*\$59.95 for Adults, \$29.95 for Children