



THE GRAND THANKSGIVING DAY BUFFET MENU 2015



SOUP

Red Curry Shellfish | Lemongrass | Ginger
Wild Mushroom | Thyme | Tarragon | Brandy

SALADS

Mixed Green Salad | House Made Dressings
Butter Lettuce | Goat Cheese | Candied Pecans | Jicama | Carrot | Smokey Orange
Cilantro Vinaigrette
Spinach | Red Onions | Dried Berries | Sliced Almonds | Apple-Thyme Vinaigrette
Radicchio & Frisee | Sherry | Lardon | 63 Degree Egg
Hearts of Romaine Salad | White Anchovies | Garlic Croutons | Shaved Parmesan |
Caesar Dressing
Pear & Smoked Blue Cheese Salad | Candied Pecans | Creamy Vinaigrette
Grilled & Chilled Shrimp Salad
Baby Kale | Quinoa | Grapes | Avocado | Pickled Peppers | Heirloom Tomatoes | Feta
Cheese | Saba Vinaigrette
Orange-Cardamom Pickled Baby Root Salad | Baby Beet | Carrot | Radish | Goat
Cheese | Celery Leaves
Seafood Gemelli Pasta Salad | Herbed Vinaigrette
Orange-Vanilla Cranberry Relish

DISPLAYS

Tropical Fresh Fruit
Artisan Cheese Display
Smoked Pimento Cheese with Apples & Candied Pecans
Gorgonzola Dolce with Armagnac Infused Prunes in their own Syrup
Local Goat Cheese with Moroccan Stuffed Medjool Dates & Honey
Marinated Mediterranean Display | Olives | Feta | Pickled Vegetables | Hummus |
Tabbouleh | Babbaganoush | Warm Pita
Deviled Eggs | Pork Belly & Blue Cheese | Robbie's Tabasco & Gulf Crab |
Pickles & Mustards

Cold Smoked Gulf Fish | Blinis | Whipped Herbed Cream Cheese
Peel & Eat Shrimp, Crab Legs, Alabama Oysters, P.E.I Mussels, Little Neck Clams
Caramelized Lemons | Horseradish Cocktail | Miso Mustard
Fresh Baked Breads & Rolls

STATIONS

Pecan Smoked Tomahawk Prime Rib | Sauce Choron & Bordelaise
Black Hills Farms Porchetta | Whole Hog Stuffed with Conecuh Sausage, Herbs &
Covey Rise Farms Apples

ENTRÉES

Sweet Tea Brined Roasted Turkey | Smoked Turkey Neck Gravy
Steamed Crab Legs with Butter
Butternut Squash Mezzalune | Brown Butter | Sage | Pistachio
Red Chili Molasses Sweet Potato with Melted Marshmallows
Carolina Gold Rice Pilaf | Green Bean Casserole | Bacon Blue Cheese Bread Pudding
Chef's Garden Sorghum Glazed Root Vegetables | Whipped Buttermilk Potatoes
Traditional Cornbread Stuffing

DESSERTS

Double Chocolate Mousse | White Chocolate Pudding | Chocolate Croutons
Nonna's Rice Cake with Whipped Mascarpone & Cinnamon Caramel
Chocolate Semi Fredo with Kristina's Almond Espresso Crumble
Lemon Meringue Tart | Basil Syrup | Blueberry Cream
Earl Grey Dark Chocolate Pot Du Crème with Orange Chantilly & Black Walnut Crumble
Spiced Apple Cake with Goat Cheese Frosting & Browned Butter Caramel
Browned Butter Pumpkin Cake with Spiced Cream Cheese
Bananas Foster Station with an Ice Cream Ice Bowl | Chocolate Covered Strawberries |
Fruit Taster
Grand Hotel Bread Pudding with Bourbon Sauce

PLEASE CALL 251.928.9201 FOR RESERVATIONS

10:30AM-2:00PM in the Grand Ballroom

*\$64.95 for Adults, \$32.50 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.

