

Thanksgiving



Buffet



Thursday, November 22, 2018

11:00am until 7:00pm

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

** Includes Complimentary Bloody Mary or Mimosa*

COLD SELECTIONS

Autumn Greens with Garden Vegetables, White Balsamic Vinaigrette & Applewood Smoked Bacon Ranch
Orzo Pasta Salad with Roasted Butternut Squash, Zucchini, Red Onions, Feta & Poppy Seed Vinaigrette
Mixed Green Lettuces with Roasted Pears, Candied Pecans, Grilled Leeks & Smoked Bacon Lardons
Fresh Local Shrimp Salad with Spring Onions, Celery, Capers & Fresh Dill
Fresh Seasonal Fruit, Assorted Cheeses, Crackers & Crostini

CARVING BOARDS & CHEF STATION

Herb Roasted Turkey with Giblet Gravy & Spiced Cranberry Chutney
Molasses & Honey Glazed Pit Roasted Ham, Sweet Artichoke Relish
Swamp Fox Shrimp & Grits with Tasso-Ham, Lobster Gravy & Adluh Mills Pepper Jack Grits
Assorted Rolls, Cheddar Biscuits & Cornbread Muffins

MAIN BUFFET

Baked Jumbo Flounder with Shaved Fennel, Roasted Artichoke Hearts & Cherry Tomatoes
Roasted Brussel Sprouts Tossed with Smoked Slab Bacon
Yukon Gold Creamy Mashed Potatoes • Wild Rice Pilaf with Roasted Carrots, Celery & Onions
Braised Beef Short Ribs, Parsnip Puree, Fennel & Mushroom Sauté
Adluh Mills Cornbread Sage Dressing • Baked Macaroni & Cheese Casserole
Sweet Potato Casserole with Toasted Marshmallows
Green Beans with Leeks & Silver Dollar Mushrooms
Slow Braised Collard Greens with Smoked Bacon
Herb Roasted Root Vegetables with Maple Syrup Glaze

DESSERTS

Pumpkin Pie • Pecan Pie • Cheese Cake • Chocolate Cake
Pound Cake with Berry Topping • Carrot Cake with Cream Cheese Frosting
Charleston Bread Pudding with Whipped Cream & Caramel Sauce
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