

CHAMPIONS BALLROOM

at the Harbour Town Clubhouse

Thanksgiving Buffet

Thursday, November 23, 2023 | Served 12–5pm

SOUPS AND SALADS

Roasted Pumpkin Bisque

coconut milk and curry

Pulled Turkey and Dumpling Soup

Fall Harvest Salas

fall greens • baby squash • golden beets • hard-boiled eggs • heirloom tomato • roasted corn • shaved red onion • toasted almonds • peppers • English cucumber • dried cranberries • cranberry and orange vinaigrette, buttermilk ranch or cider vinaigrette

Heirloom Tomato and Cucumber Salad

shaved red onion • Kalamata olives • feta cheese • lemon agrumato • olive oil • fresh herbs

Frisee Salad

blood orange • dates • spiced walnuts • muscadine vinaigrette

Poached Pear Salad

baby gem lettuce • red wine poached pears • toasted pepitas • chevre • raspberry vinaigrette

Roasted Sweet Potato Salad

arugula • spiced pecans • dried cranberries • bourbon maple dressing

CARVING BLOCK

Brown Butter and Sage Roasted Turkey Breast

confit dark meat • cranberry and citrus compote • traditional turkey gravy

Slow Roasted Horseradish Crust Prime Rib

au jus • horseradish aioli • roasted wild mushrooms

FIRE AND ICE SEAFOOD BAR

FIRE

Broiled Oysters Rockefeller
Steamed Mussels
coconut curry butter
PEI Clams
garlic tomato broth

ICE

Coastal Shrimp Cocktail
House Cured Salmon
Blue Crab Boursin Dip
Tropical Ceviche
Shrimp Gazpacho Shooters

ENTREE SELECTIONS

Cedar Plank Salmon

grain mustard teppanyaki glaze

Cola-Glazed Spiral Ham

Roasted Leg of Lamb

braised root vegetables • natural jus

Buttery Mashed Potatoes

Broccoli Casserole

bechamel • seasoned crumbs

Roasted Brussels Sprouts and Cauliflower

pickled shallots • thyme • lemon zest

Brioche Herb Stuffing

Freshly Baked Artisan Bread Display

lavash • focaccia • ciabatta • braided challah • baguette • brioche rolls • parker house rolls • epi • cheese straws • served with pimento dip, boursin dip, fresh whipped butter and selection of artisan cheeses

CHILDREN'S CORNER

children's section with fun activities, sweet treats and child friendly food

Sliced Turkey with Gravy

Macaroni and Cheese

Steamed Broccoli Florets

GRAND DESSERT STATION

A Selection of Traditional Pies

pumpkin • apple • pecan

An Assortment of Cheesecakes

pumpkin • espresso • chocolate

A Collection of Holiday Cookies

gingersnaps • snickerdoodles • raspberry thumbprint • macarons • festive holiday chocolate bark • old-fashioned molasses cookies

A Selection of Miniature Desserts

chocolate pot de crème • pistachio cannolis • holiday panna cotta • tiramisu • chocolate eclairs

\$80++ per person

\$19++ for children ages 5-11, with option to dine from the main or children's menu

Children ages 4 years and younger – no charge