

C H A M P I O N S B A L L R O O M

at the Harbour Town Clubhouse

Thanksgiving Buffet

Thursday, November 26, 2026 | Served 12–5pm

SOUPS AND SALADS

Roasted Pumpkin Bisque

coconut milk and curry

Pulled Turkey and Dumpling Soup

Fall Harvest Salad Bar

fall greens • beets • 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

Poached Pear Salad

baby lettuce • red wine poached pears • candied pecans •
chevre • raspberry vinaigrette

Wheatberry Salad

wheatberries • pepitas • peppers • raisins and honey
citrus vinaigrette

Island Grains Salad

midlands • basmati • wild rice • black beans • field peas •
corn • roasted peppers • lime

CARVERY

Brown Butter and Sage Roasted Turkey Breast

cranberry and citrus compote • traditional gravy

Grilled Tomahawk Ribeye

au jus • roasted wild mushrooms • horseradish aioli

ENTREE SELECTIONS

Pan Seared Swordfish

grain mustard glaze

Smoked Boneless Pork Chops

pineapple chutney

Roasted Leg of Lamb

roasted root vegetables • natural jus

Buttery Mashed Yukon Gold Potatoes

Cauliflower Gruyere Souffle

Baby Green Beans and Heirloom Carrots

pickled shallot • thyme • lemon zest

Cornbread Stuffing

Five Cheese Baked Cavatappi

gruyere

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,
whipped butter and selection of artisan cheeses

CHILDREN’S CORNER

Sliced Turkey with Gravy

Macaroni and Cheese

Green Beans and Baby Carrots

FIRE AND ICE SEAFOOD BAR

FIRE

Broiled Parmesan Oysters

pernod beurre blanc

Sea Scallops

wrapped in bacon with peach glaze

Crab & Pimento

Cheese Fondue

assorted crackers, crostini’s, flatbreads

Shrimp and Anson Mills

Cheese Grits

ICE

Coastal Shrimp, Mussels,

Clams and Crab Claws

assorted hot sauces, lemons
and crackers

Shrimp Gazpacho Shooters

House Cured

Salmon Gravlax

Seafood Boursin Dip

GRAND DESSERT STATION

A Selection of Pies

pumpkin • apple • pecan

Assortment of Cheesecakes

pumpkin • espresso • chocolate

Holiday Cookies

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

A Selection of Miniature Desserts

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

\$90++ per person

\$22++ for children ages 5-11, with option to dine from the main or children’s menu

Children ages 4 years and younger – no charge