GRAND THANKSGIVING BUFFET NOVEMBER 22ND 2018

THE AWARD WINNING

Protes House

\$36.95 ADULTS \$12.95 KIDS (12 & UNDER) DOES NOT INCLUDE A BEVERAGE

SALADS

SEASONAL MIXED GREENS SALAD BAR
ITALIAN CHEESE TORTELLINI PASTA SALAD
ANTI-PASTA DISPLAY
SLICED FRESH FRUIT WITH A MINTED YOGHURT SAUCE
FRIED NEW POTATO SALAD
WALDORF AMBROSIA SALAD
BROCCOLI & CHEDDAR SALAD
SUPERFOOD SALAD
HOLIDAY SALAD

<u>SOUP</u>

SWEET POTATO & BUTTERNUT SQUASH SOUP

<u>SIDES</u> SWEET POTATO SOUFFLÉ

MACARONI & CHEESE
YELLOW CORN SPOONBREAD
GARLIC & BUTTER WHIPPED POTATOES WITH TURKEY GRAVY
ROASTED BUTTERNUT SQUASH, RUTABAGA, & VIDALIA ONIONS
CIDER & BACON BRAISED COLLARD GREENS
BRANDIED BRUSSEL SPROUTS, CARAMELIZED ONION, & ROASTED RED PEPPER HASH
SOUTHERN HERBED STUFFING

ENTREES

LOW COUNTRY SHRIMP & GRITS
ROASTED GARLIC, SHALLOT, & HERB CRUSTED PRIME RIB
SPIRAL SLICED HAM WITH A GINGERED HONEY & PERSIMMON GLAZE
SLOW ROASTED, BROWN BUTTER BASTED TURKEY
HONEY PECAN FRIED CHICKEN
ROASTED SALMON TOPPED WITH GREEN TOMATO CHOW CHOW
LOW COUNTRY SHREDDED PORK EGGS BENEDICT

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THE AWARD WINNING

Prates'/Flouse

SEAFOOD

PEEL & EAT SHRIMP
HOUSE SMOKED SALMON
MARINATED CHILLED SHELLFISH SALAD
SMOKED CAMPECHANA
SEAFOOD PASTA SALAD
MINI CAJUN SEAFOOD ROLLS
SCAMPI STYLE CRAWFISH

DESSERT

CHOCOLATE PEANUT BUTTER MOUSSE

BANANA PUDDING

SWEET POTATO LAYER CAKE WITH PRALINE FILLING & CREAM CHEESE FROSTING

MINI BLACK FOREST CAKE

MAPLE ROULADE WITH CINNAMON MOUSSE

APPLE TART WITH STREUSEL TOPPING & APRICOT GLAZE

CHERRY PISTACHIO WHITE CHOCOLATE FUDGE

TRICKLE PUDDING WITH WARMED CUSTARD

SLICED HAZELNUT TWIST

1ST MATES BUFFET (KIDS 12 AND UNDER)
CHICKEN FINGERS
BAKED PASTA MARINARA
MAC & CHEESE
CORN
TATER TOTS

ULTIMATE BREAD DISPLAY

HOUSE MADE EGG NOG