

Thanksgiving Day

CHAMPAGNE BUFFET

THE OPENING ACT

Bread & Butter - Parker House Rolls, Jalapeño Cheddar Cornbread, Banana & Cranberry Nut Muffins, Garlic Herb Focaccia
Whipped Honey Butter, Cranberry Butter, Roasted Garlic Butter, Sea Salt Butter

The Florida Coast Raw Bar - Peel & Eat Shrimp Cocktail, Chilled Lobster & Shrimp Salad, Citrus-Marinated Florida Seafood Ceviche, Smoked Fish Dip
Florida Citrus Cocktail Sauce, Horseradish, Lemon, Remoulade, Crackers, Pickled Vegetables

THE GROOVE

Fall Harvest Salad - Baby Greens, Roasted Apples, Cranberries, Candied Pecans, Goat Cheese

Florida Citrus Salad - Orange, Grapefruit, Fennel, Avocado, Toasted Pumpkin Seeds
Classic Caesar - Romaine, Parmesan, Garlic Croutons

Roasted Beet Salad - Whipped Goat Cheese, Orange, Pistachio, Balsamic Syrup
Charcuterie & Cheese - Artisan Cheeses, Capicola, Prosciutto, Mortadella, Seasonal Fruit, Pickles, Mustards, Fig Jam

THE HEADLINER - CARVING STATION

Herb Roasted Turkey - Whole Roasted Birds Carved to Order
Natural Turkey Jus, Giblet Gravy, Cranberry-Orange Relish

Brown Sugar & Bourbon Glazed Ham - Whole Bone-in Ham
Spiced Pineapple Mustard

THE BACKSTAGE

Miso-Maple Glazed Salmon - Roasted Vegetables, Citrus Beurre Blanc
Braised Short Rib - Red Wine-Style Natural Jus

Shrimp & Corn Succotash - Florida Corn, Peppers, Tomato, Herbs
Butternut Squash Risotto - Sage, Brown Butter, Toasted Pumpkin Seeds

THE CLASSICS

Garlic Whipped Potatoes - Roasted Garlic, Chive
Traditional Cornbread Stuffing - Sausage, Sage, Celery, Onion
Sweet Potato Gratin - Brown Sugar, Pecan Crumble
Green Bean Casserole - Buttered Mushrooms, Crispy Onions
Roasted Brussels Sprouts - Bacon, Maple, Balsamic
Honey-Glazed Carrots - Florida Orange, Thyme
Creamed Corn - Roasted Corn, Scallion
Mac & Cheese - Five Cheese, Toasted Herb Crumbs

THE ENCORE

Pumpkin Cheesecake
Bourbon Pecan Tart
Cranberry-Orange Cheesecake
Chocolate Bourbon Brownie
Sweet Potato Pie
Warm Apple Crisp - Salted Caramel, Candied Pecan, Whipped Cream



Featuring live entertainment