



THURSDAY, NOVEMBER 24 PALMETTO BALLROOM 11A-3P

PLEASE CALL FOR RESERVATIONS, 843-341-8058

COLD DISPLAY

ICED SEAFOOD DISPLAY

Poached Jumbo Shrimp / Smoked Littleneck Clams / East Coast Oysters / Cocktail Crab Claws / Cocktail Sauce

CHEESE AND CHARCUTERIE

Assorted Artisanal Cured Meats / Aged Cheeses / Quick Pickles / Stone Ground Mustard / Baked Crackers

BREADS AND SPREADS

Smoked Fish Dip / Charred Pimento Cheese Spread
Sundried Tomato and Garden Basil Spread

PASTRAMI SMOKED SALMON

Caper / Red Onion / Tomato / Fine Herb Whipped Cream
Cheese / Mini Bagels

FRESH CARVED FRUIT

Seasonal Sliced Fruit / Berries / Honey Yogurt / Warm
Chocolate

ACTION STATIONS

HERB CRUSTED PRIME RIB

6 Hour Prime Rib / Horseradish Cream / Port Demi-Glace

OVEN ROASTED TURKEY

Lemon and Thyme Brine / Sage Giblet Gravy / House
Cranberry and Citrus Chutney / Confit Dark Meat

PORK STEAMSHIP

Rosemary Butter Basted / Orange Preserve

BREAKFAST

BREAKFAST BREADS AND HOUSE BAKED DANISHES

SCRAMBLED EGGS AND OMELETS TO ORDER

PECAN WOOD SMOKED BACON

STRAWBERRY CREAM CHEESE FRENCH TOAST

BLUEBERRY SAUSAGE / CHICKEN AND APPLE SAUSAGE

SKILLET POTATOES WITH ONION AND PEPPERS

STARTERS AND ENTRÉES

ROASTED PUMPKIN SOUP

FALL HARVEST SALAD

Artisan Greens / Sweet Potato / Parsnip / Radish
Pistachio / Green Goddess Dressing

KALE AND POMEGRANATE

Kale / Pomegranate / Goat Cheese / Cranberry
Vinaigrette

GRILLED MAHI MAHI AND LUMP CRAB BEURRE BLANC

PAN SEARED CHICKEN WITH WILD MUSHROOM SAUCE

CORNBREAD AND CHORIZO STUFFING

WHIPPED BUTTER AND CHIVE POTATOES

GRANDMA'S SWEET POTATO CASSEROLE

GREEN BEANS AND SLAB BACON

BRUSSEL SPROUTS AND BALSAMIC CARMELIZED ONIONS

SWEET ENDINGS

MINI PUMPKIN CINNAMON ROLLS WITH CHAI ICING

CRANBERRY APPLE COBBLER

MINI PUMPKIN PIES

GERMAN CHOCOLATE BROWNIES

MAPLE PECAN CANNOLIS

CHOCOLATE MOUSSE SHOOTERS

PURPLE SWEET POTATO CHEESECAKE BITES

HOT TODDY APPLE STREUSEL CAKE

\$74 ADULTS, \$22 CHILDREN 6-12 (PLUS TAX)

COMPLIMENTARY FOR CHILDREN 5 & UNDER

CHILDREN BUFFET AVAILABLE