

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 28, 2024 | Served 12–5pm

SOUPS AND SALADS

Roasted Pumpkin Bisque

coconut milk and curry

Pulled Turkey and Dumpling Soup

Fall Harvest Salads

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

Frisee Salad

blood orange • dates • spiced walnuts • muscadine vinaigrette

Poached Pear Salad

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

Farro and Fuji Apple Salad

Fuji apple • Jicama • shaved fennel • broccolini • radicchio • Jicama with red wine vinaigrette

CARVERY

Brown Butter and Sage Roasted Turkey Breast

cranberry and citrus compote • traditional turkey gravy

Slow-Roasted Horseradish-Crusted Prime Rib

au jus • horseradish aioli • roasted wild mushrooms

FIRE AND ICE SEAFOOD BAR

FIRE

Broiled Parmesan Oysters
pernod beurre blanc

Sea Scallops
wrapped in bacon with peach glaze

Baked Crab Fondue
flatbreads

Shrimp and Anson Mills
Stone Ground Grits

ICE

Coastal Shrimp, Mussels,
Clams and Crab Claws
*with assorted hot sauces, lemons
and crackers*

Shrimp Gazpacho Shooters

House Cured
Salmon Gravlox

Blue Crab Boursin Dip

ENTREE SELECTIONS

Cedar Plank Salmon

grain mustard glaze

Roasted Boneless Pork Chops

pineapple chutney

Roasted Leg of Lamb

braised root vegetables • natural jus

Buttery Mashed Potatoes

Roasted Brussels Sprouts and Cauliflower

pickled shallots • thyme • lemon zest

Green Bean Casserole

bechamel • fried shallots

Cornbread 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, whipped butter and selection of artisan cheeses

CHILDREN'S CORNER

Sliced Turkey with Gravy

Macaroni and Cheese

Steamed Broccoli Florets

GRAND DESSERT STATION

A Selection of Pies

pumpkin • apple • pecan

Assortment of Cheesecakes

pumpkin • espresso • chocolate

Holiday Cookies

gingersnaps • snickerdoodles • raspberry thumbprint • macarons • festive holiday 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