

# HAVE A GRANDE *Thanksgiving*

THURSDAY, NOVEMBER 26 | 12:00 - 4:00PM | EMERALD GRANDE BALLROOM

## *Buffet Selections*

Charcuterie & Artisanal Cheese Display with  
House Made Pickles, Crackers & Lavash

Butternut Squash Bisque

Fall Harvest Salad served with Blood Orange  
Vinaigrette or Maple Vinaigrette

Roasted Mushroom and Cheese Green Bean  
Casserole topped with Fried Onion Rings

Seared, Roasted Cauliflower and Brussel Sprouts  
in a Warm Bacon Dressing

Whipped Asiago Mashed Potatoes

Sweet Potato Casserole topped with Chipotle  
Spiced Pecans, Bourbon Pecan Caramel  
& Marshmallow Brulee

Traditional Cornbread Dressing with Brown Lager  
Gravy, Coastal Shrimp & Grits Dressing

Classic Cranberry Sauce

Brown Sugar Brined & Roasted Turkey  
served with Marrow Lager Gravy

Spiced Apple & Brown Sugar Glazed Ham  
with an Apple Brown Sugar Au Jus

Herb Crusted Steamship Round of Beef  
with Beef Au Jus

Fresh Baked Goods: Toasted Sweet Rolls,  
Jalapeno & Smoked Cheddar Cheese Cornbread,  
French Baguettes, Southern Style Buttermilk Biscuits

Desserts: Cinnamon Cereal Milk Crème Brulee,  
Bourbon Pecan Pie, Traditional Pumpkin Pie,  
Assorted Petit Fours

Kids Selection: Fruit Salad, Chicken Fingers,  
Mac N Cheese, Green Beans, Assorted Cupcakes