

Grand Hotel Thanksgiving Buffet | Thursday November 28, 2019

Soup and Salads

Oyster and Bacon Chowder

Roasted Sweet Potato Soup

Broccoli | *sunflower seeds, cranberries, bill e's bacon*

Marinated Kale | *goat cheese, bill e's bacon, cornbread croutons*

Roasted Potatoes | *trinity, eggs, roasted red pepper aioli*

Walnut | *apple, gorgonzola, cranberry, satsuma vinaigrette*

Roasted Carrots | *ginger honey vinaigrette, arugula, spiced pecans*

Smoked Shrimp | *fresh herbs, lemon aioli*

Macaroni | *roasted ham, sweet peas, caramelized onion aioli*

Grand Garden Salad Bar | *baby greens, house mixed lettuce, croutons, feta cheese, cheddar jack cheese, chopped eggs, sliced cucumbers, tomatoes, shaved onions, marinated olives, house made buttermilk ranch, balsamic dressing*

Displays and Stations

Local Fresh Fruit

Smoked Salmon | *bagel chips, herbed cream cheese, house made pickles*

Local and Artisan Cheeses | *pepper jelly, mustard, house made preserves, assorted breads and crackers*

Peel and Eat Shrimp, Crab Legs, Alabama Oysters | *caramelized lemons, horseradish cocktail, remoulade*

Poultry Station | *roasted cornish hens, brined and fried turkey breast, smoked chicken thighs, herb roasted chicken breast, duck rillettes | gibley gravy, orange-vanilla cranberry relish*

Prime Rib Roast | *creamy horseradish, yeast rolls, roast garlic au jus*

Steamship of Ham | *honey bourbon glazed, pecan compote*

Waffles & Grand Omelet Station (*available during lunch*)

Sides

Green Bean Casserole, Mac and Cheese,

Whipped Buttermilk Potatoes, Traditional Collard Greens,

Traditional Cornbread Stuffing, Third Coast Oyster Stuffing

Sweet Potato | *spiced pecans, marshmallows*

Roasted Brussels | *cranberries, bacon*

Desserts

Southern Whole Pie Display- Pumpkin Pie, Buttermilk Pie, Pecan Pie, Chocolate Cream Pie

Grand Hotel Bread Pudding | *whiskey sauce*

Mascarpone Mousse | *rosemary shortbread*

Pumpkin Cheesecake | *bourbon candied pecans*

Chocolate Cake | *malt chocolate sauce*

Apple Flambé | *vanilla ice cream*

Buttermilk Panna Cotta

Peanut Caramel Tart

Nutella Tart

PLEASE CALL 251.928.9201 FOR RESERVATIONS

10:30AM-1:45PM in the Grand Ballroom, 11:45AM-1:45PM in the Historic Grand Hall

Dinner Buffet - 5:00PM-7:00pm in Grand Ballroom South

*\$84.95 for Adults, \$42.50 Children Ages 5-11 | *Price is excluding tax & gratuity. No discount applicable. Reservations required and must be guaranteed with a valid credit card; 5-day cancellation policy applies.