

GRAND HOTEL THANKSGIVING BUFFET

Thursday, November 28, 2024

SOUP AND SALADS

Sweet Potato and Crab Soup | Pot Liquor Soup

Marinated Bean Salad – green bean, garbanzo, corn, field peas, apple cider vinaigrette

Red Potato Salad – lemon dill dressing

Italian Pasta Salad - salami, tomato, kalamata olive, parmesan, fresh mozzarella Italian dressing.

Farm Salad – mixed greens, fresh and dry berries, sunflower seeds, goat cheese raspberry vinaigrette

Marinated fruit – grapes and strawberries

Mini Salad

Tomato and Fennel Salad- marinated tomato, caramelized fennel, arugula, sunflower seed, herb vinaigrette

Chop Chop Salad -crisp lettuce, tomato, bacon, blue cheese, cucumber, egg, buttermilk ranch

DISPLAYS AND STATIONS

Local and Artisan Cheeses and Cured Meats - pepper jelly, house made preserves, assorted breads and crackers

Shrimp Cocktail, Crab Legs, Alabama Oysters - lemons, horseradish cocktail, remoulade

Smoked Salmon - bagel chips, herbed cream cheese, house made pickles

Tomahawk Rib Roast - creamy horseradish, cornbread and biscuit, Sauce Robert

Smoked Ham - brown sugar glaze

Waffles - maple syrup, blueberry compote, chocolate chips, whipped cream, chopped pecans, powdered sugar

Fresh Local Fruit

Grand Omelet Station

Poultry Station

smoked turkey, smoked then fried game hens, whole roasted turkey, whole ducks,

s&g chicken giblet gravy, orange-vanilla cranberry relish

SIDES

Green Bean Casserole | Oven-Roasted Local Vegetables | Mac and Cheese

Whipped Buttermilk Potatoes | Traditional Cornbread Stuffing | Third Coast Oyster Stuffing

Sweet Potatoes - spiced pecans, marshmallows

DESSERTS

Apple Flambe - vanilla ice cream

Grand Hotel Bread Pudding - whiskey sauce

Southern Mini Pie Display- Pumpkin Pie, Pecan Pie, Chocolate Cream Pie, Apple Pie

Glazed Chocolate Pound Cake

Caramel Pumpkin Cheesecake Bites

Pecan Pralines | Sugar Crusted Bourbon Cake | Chocolate Flourless | Caramel Banana Pudding

***Limited seating available. For Reservations, please call 251.928.9201.**

Reservations are required and must be guaranteed with a valid credit card and Hotel Room Confirmation Number** for Historic Grand Hall; and valid credit card or Lakewood Membership number for Grand Ballroom; 5-day cancellation policy applies.

10:30AM-1:45PM in the Grand Ballroom

11:45AM-1:45PM in the Historic Grand Hall – Registered Hotel Guests Only**

5:00PM-7:00PM in the Grand Ballroom South – Registered Hotel Guests & Lakewood Members

***\$101.95 for Adults, \$50.95 Children Ages 5-11 | *Price does not include tax & gratuity. No discount applicable.**

Parking Options: \$18 Day Valet Parking available or Complimentary Self-Parking in Parking Lot across the street from Main Hotel Gate. TEXT 251.379.0453 for Valet/Transportation Services. If we do not respond to your text in 5 minutes, please call our cell phone number above or the hotel main line, 251.928.9201. Valet Validation not applicable for holidays or special events.