

# Thanksgiving Buffet

## Displays

Curated Imported & Domestic Cheeses w/ Dried Fruits, Nuts, & Honey

Fruit, Melons, Berries, & Grapes w/ Salted Caramel Yogurt Dip

Salad Garden Display w/ an assortment of Lettuces, Myriad of Toppings, & Dressings

Carolina Peel & Eat Shrimp w/ Fresh Citrus & Horseradish Sauce

## Small Plates

Boursin Stuffed SC Quail Lollipop's; Lingonberry Compote

Pan Seared Grouper; Warm Mediterranean Wheat Berry Salad

Spinach & Roasted Garlic Tortellini; Braised Lamb Ragout

Crispy Fried Shrimp; Guava Gastrique & Green Onion Emulsion

Butternut Squash Bisque, Extra Virgin, Toasted Pepitas

## Accompaniments

White Cheddar & Herb Pomme Puree

Classic Cornbread Stuffing

Maple Roasted Sweet Potatoes; Rosemary Chevre

Traditional Green Bean Casserole

Honey Thyme Roasted Parsnips & Carrots

## Mains

Porcini Crusted Pork Cheeks w/ Jupiter Purple Rice & Hunters Sauce

Shrimp & Grits w/ Gullah Succotash

Champagne Poached Pear Chicken; Ancient Grains, Kale & Toasted Pine Nuts

## Carving

Slow Roasted Amish Turkey Breast

Traditional Cranberry Sauce

Sweet & Smokey Dijon

Pan Gravy

Whole Roasted Beef Tenderloin

Horseradish Mousse

Bourbon Shallot Demi Glaze

Warm Soft Buttery Rolls

## Desserts

Timeless Classics along with Chefs Selection of Amazing Sumptuous Holiday Sweets Including

Cakes, Pies, Cookies, Cobbler, Ice Cream Bars & More

**Hilton**

**\$59.00 Adults / \$54.00 Seniors**

**\$38.00 Kids 5-12**