

Thanksgiving Grand Buffet

Blockade Runner Hotel
Thursday November 26, 2009
10:30 am to 4:00 pm

\$40

Starters

Waldorf Salad
Pasta Pearls & Marinated
Grilled Vegetables
Tomato & Cucumber Salad
Artichoke & Roasted Red Pepper Salad
Tortellini Anti-Pasta Salad
Apple & Pecan Salad
Arugula & Red Onion Salad
Black Eyed Pea Salad
Seafood Salad
Garden Greens Salad with Dressings

Cold Trays and Relishes

Peel and Eat Shrimp
House Cured Graulox
Assorted Smoked Seafood
Marinated Mussels
International Cheese Tray
Deviled Eggs
Cranberry Chutney
Sweet Onion Relish
Sweet Pepper Relish
Apple Chutney
Beet and Fennel Relish
Cranberry Orange Relish

Side Dishes

Brown Sugar Candied Sweet
Potatoes
Braised Red Cabbage with Apples
Maple Butternut Squash
Brussel Sprouts and
Smoked Bacon Sautee
Green Beans and Red Pepper Sautee
Yukon Gold Mashed Potatoes
Pumpkin Rice Pilaf

Main Selections

- * Orange Roasted chicken with Grand Marnier and Cranberries
- * Pork Loin Forestiere with Caramelized Onions,
Mushrooms and Spinach with Red Wine Demi Glaze
- * Cavatappi Carbonara: Cavatappi Pasta, Bacon, English Peas
and Shallots baked in a 3 cheese Alfredo Sauce
- * Chili and Cumin Spiced Salmon with Potato and Sausage Hash
with a Tomato Hollandaise
- * Low Country Cioppino- Local Fish and Shellfish braised in a rich Tomato broth with
Fennel, and Basil with a Lemon Risotto
- * Pecan Crusted Mahi-Mahi with Sweet Potato Hash and Molasses Demi Glaze

Chef's Carving Station

- * Herb Roasted Whole Tom Turkey with Cornbread Stuffing and Giblet Gravy
- * Granny Smith Apple Glazed Virginia Ham with Sour Apple Caramel Sauce
- * Rosemary Dijon Roast Beef with Silver Dollar Rolls and Au Jus
- * Made to Order Omelet Station
- * Malted Waffles Made to Order with Berries and Cream

Desserts

Homemade Specialty Desserts