



# Thanksgiving FEAST



Thursday, November 28, 2024  
Nautilus Ballroom

Seatings on the 1/2 hour beginning at 11:30 am with last seating at 3:00 pm.

## STARTERS

Assorted **Canapes** served with a variety of premium toppings.

**Curated Cheese and Charcuterie Board** featuring artisanal cheeses, high-quality cured meats, dried fruits, nuts, and gourmet jams.

## FRESH SOUPS/SALADS

**Spinach and Strawberry Salad** refreshing blend of fresh spinach, strawberries, caramelized walnuts, and goat cheese, dressed in a balsamic vinaigrette.

**Classic Caesar Salad** featuring crisp romaine lettuce, homemade Caesar dressing, croutons, and grated Parmesan cheese.

**Roasted Pumpkin Soup** offering a velvety texture and complemented by crispy bacon bits and fresh chives.

## SEASONAL SIDES

Creamy **Mashed Potatoes** featuring the highest quality potatoes, butter, and milk, seasoned to perfection.

Classic **Cornbread Stuffing** with a harmonious blend of herbs, celery, and onions.

A medley of **Roasted Vegetables**, a colorful assortment of roasted carrot, zucchini, broccoli, and bell pepper.

Candied **Sweet Potatoes** prepared with butter, brown sugar, and cinnamon.

Selection of freshly baked **Assorted Rolls**

## CARVED SELECTIONS

Succulent **Roast Turkey** with traditional stuffing, house-made, tangy sweet cranberry sauce and rich turkey gravy.

Indulgent honey & mustard **Glazed Ham** alongside caramelized pineapples.

**Rosemary Beef Filet** tender cuts of beef, elevated by rosemary infusion and served with a red wine reduction.

Tender **Slow Roasted Lamb** infused with aromatic herbs, served with a refreshing mint sauce.

## SEAFOOD

**Pan Seared Salmon** prepared with culinary finesse and topped with a delicate lemon-dill sauce.

## DESSERTS

**Apple Pie** served with premium vanilla ice cream.

**Pumpkin Pie** served with a dollop of whipped cream.

**Pecan Pie** served with premium vanilla ice cream.

## BEVERAGES

*Available for Purchase*

Selection of **Red and White Wines**

**Hot Apple Cider** spiced with cinnamon and cloves.



Presented by Executive Chef Byron Bondoc

Reservations Required

(843) 913-2845

Adults \$55.00++ / Kids 4-12 \$20.00++

Children 3 & Under-Free

++ please add SC tax & 22% service charge

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