



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.

GOURMET SALADS

Golden Beet and Arugula Salad with Goat Cheese and Tangerine

Black Eyed Pea Salad with Bacon, Tomato, Kale and Cider Vinaigrette

Fall Green Salad with Cucumber and Heirloom Tomato

CHILLED SEAFOOD BAR

Cocktail Jumbo Shrimp | Cracked Jonah Crab Claws

Cold-Smoked Salmon served with traditional condiments

SEASONAL SIDES

Traditional Cornbread Dressing

Gold Yukon Creamy Mashed Potatoes

Maple Roasted Sweet Potatoes topped with Pecan and Toasted Marshmallow Merengue

Green Bean Casserole with Fried Shallots

Glazed Baby Carrots with Pumpkin Spice

BREAD | CHEESE | FRUIT

Artisanal Breads & Crackers

Seasonal Fruit & Berries

Imported & Domestic Cheeses

CARVED SELECTIONS

Herb Roasted Turkey served with Cranberry Relish, and Natural Pan Gravy

Roast Prime Rib served with Beef Au Jus and Horseradish Crema

ENTREES

Herb Crusted Salmon with Blackberry Buerre Blanc

Honey Baked Pineapple and Cherry **Glazed Ham**

KID'S TABLE

Chicken Fingers | Tater Tots | Mac & Cheese

DESSERTS

Assortment of Seasonal Pies and Desserts

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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