



Thanksgiving Buffet

NOVEMBER 25, 2021 | OCEAN BALLROOM | 12:00 PM – 5:00 PM
\$65 ADULTS | \$25 CHILDREN (AGES 4 – 12)

SOUP

Maine Lobster Bisque, Sherry & Crème Fraiche
Butternut Squash Soup • Soft Buttered Rolls

SALAD

Mixed Greens, Micro Greens, Baby Tomatoes, Cucumbers,
Red Onions, Candied Pecans
Spiced Croutons, Crisp Bacon, Dried Cranberries,
Blueberries, Shredded Cheese
Shaved Brussel Sprout and Radish Slaw,
Spiced Almond Slivers
Roasted Butternut Squash, Baby Kale, Toasted Pepita,
Crumbled Feta Cheese
Heirloom Tomatoes, Bocconcini Mozzarella, Baby Rocket,
Aged Balsamic Drizzle
Roasted Baby Beet Salad, Fig Glaze, Beets Sprouts
Ranch, Balsamic & Raspberry Dressing

CHARCUTERIE BOARD

Local & Imported Cheese and Smoked Meat Display
Artisan Breads, Garlic Crostini & Assorted Crackers
Fig Chutney, Sundry Tomatoes, Pepper Jelly, Honey Comb,
Spiced Marconian Almonds

FRESH FROM THE SEA

White Wine Poached Shrimp
Oyster on the Half Shell
Marinated Green Lipped Mussels
Spicy Cocktail Sauce, Mignonette Sauce
Drawn Butter & Lemons
Smoked Seafood Display, Salmon, Trout, Mackerel
Dill Cream, Diced Tomatoes, Red Onions,
Shaved Eggs, Caper Aioli

CARVERY BOARD

Brined Herb-Crusted Turkey
Kumquat Chutney, Fresh Cranberry Compote,
Apple Cider Giblet Gravy
Three Pepper Crusted Beef Top Round
Chimichurri, Horse Radish Sauce, Merlot Demi Glaze

FROM OUR CHAFFING DISH

Sweet Potato Gratin, Gruyere Cheese,
Charred Marshmallows
Baked Mashed Potatoes, Cream Fraiche,
Parmesan Bread Crumb
Sage & Chestnut Cornbread Stuffing
Charred Salmon, Champagne-Lemon Cream Sauce,
Orange Fennel Relish
Brussels, Crispy Pancetta
Green Bean Casserole, French Baked Onions

DESSERTS

Traditional Pies
Chefs Featured Dessert Selection
Bread Pudding Station with Assorted Toppings
Fresh Fruit Skewers

Tax and gratuity not included. Reservations required. To
make reservations, please call 386.246.5613 or email
cszabo@hammockbeach.com by November 23, 2021.

Club Members receive a 20% discount.



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