



Thanksgiving Day BUFFET MENU

2:00 PM to 6:00 PM

Adults \$89++ | Kids 6-12 \$38++ | Under 5 Free

For Reservations email our pre arrival concierge at memorymakers@pinkshell.com or call us at (855) 729-2673

Starters

Fresh Cranberry Relish
Charcuterie Platter
Domestic & Imported Cheese Display
She Crab Soup
Green Bean Salad with Cherry Tomatoes & Feta Cheese
Classic Salad Bar with all the fixings
Sweet Potato Salad with Cranberries, Pecans, Red Onion & Honey Vinaigrette
Roasted Beet, Spinach & Goats Cheese Salad

Cocktails

Additional cost per cocktail

Apple Cider Mimosa **14**
Sparkling White Wine, Fresh Apple Cider
Mulled Wine Sangria **14**
House made Mulled Wine Served over ice
Pecan Pie Old Fashioned **16**
Rye Whiskey Pecan Liqueur, Black Walnut Bitters served over 2x2 whiskey ice rock

Entrees

Chef Carved Honey Brined Turkey & Country Ham with Giblet Gravy & Honey Mustard Glaze
Roasted Salmon with Harvest Vegetables & Dill Beurre Blanc
Asiago Cheese Tortellini with Country Ham, Peas & Cream
Shrimp & Bay Scallop Scampi
Green Beans with Almonds
Roasted Brussel Sprouts with Bacon & Balsamic Glaze
Baked Sweet Potatoes with Marshmallows & Maple Syrup
Mashed Yukon Gold Potatoes
Sage & Corn Bread Stuffing
Assorted Artisan Breads

Dessert

Pumpkin Pie
Apple Pie
Cheese Cake Pops
Mini Cannoli
Assorted Pastries
Fresh Fruit Platter

Menu items are subject to change without notice, 100% of the 18% service charge goes to our associates. 6.5% tax applied to each check.