

Thanksgiving Buffet

TradeWinds Island Grand • Grand Palm Colonnade and Ballroom

NOVEMBER 28, 2019 • 10:30AM TO 2:30PM

Reservations Required: 727.363.2258

COLD ITEMS

Imported and Domestic Cheeses with Dried Fruits and Assorted Crackers
Seasonal Sliced Fruits and Berries
House Smoked Seafood with Poached Salmon
Grilled Vegetable, Cured Meat and Pâté Display
Gulf Shrimp | Crab Claws | Black Mussels

BREAKFAST OFFERINGS

Made-to-Order Omlet Bar Featuring: Diced Turkey and Ham | Bacon
Baby Spinach | Diced Bell Peppers | Sliced Mushrooms | Jalapeños
Spanish Onion | Tomatoes | Black Olives
Whole Fresh Eggs to Order | Maple Breakfast Links | Applewood Smoked Bacon
Malted Waffles with Fresh Berries, Whipped Cream and Maple Syrup
Assorted Fruit Breads | Muffins | Danish

SOUP AND SALAD

Kaboch Squash Bisque with Cardamom Creme
White Bean Salad with Pancetta, Dried Tomatoes and Herb Vinaigrette
Cranberry Quinoa Salad with Shaved Almonds and Honey Vinaigrette
Roast Beet Salad over Arugula with Walnuts and Feta
Red and Green Romaine Salad with White Anchovy Dressing
Artisan Greens Salad Bar with Assorted Dressings
Chicken Waldorf Salad

PASTA BAR

Fusilli Pasta | Pumpkin and Mascarpone Ravioli
Black Pepper Parmesan Cream | Fresh Herb Marinara | Sage Brown Butter
Basil Pesto | Shaved Prosciutto | Julienne Chicken | Black Olives | English Peas
Mixed Vegetables | Shaved Parmesan

CARVERY

Smoked Sea Salt and Herb Crusted Prime Rib with Pan Jus
Roasted Tom Turkey with Giblet Gravy

ENTRÉES AND ACCOMPANIMENTS

Lavender Salmon with Dill and Brown Sugar Glaze
Grilled Chicken Breast with Wild Mushrooms and Roasted Tomato Jus
Bourbon and Cane Syrup Glazed Ham with Balsamic Pineapple
Roasted White and Dark Turkey with Giblet Gravy
Fennel Sausage and Kale Stuffing | Whipped Yukon Potatoes
Candied Sweet Potatoes with Rosemary and Cracked Pepper
Orange Cranberry Relish | Roasted Winter Vegetables

CHEF'S TABLE: TURKEY

Pulled BBQ Turkey Sliders
Sage Turkey Sausage
Turkey Curry with Basmati Rice
Cajun Turkey Bacon

DESSERTS

Pumpkin Pie | Apple Pie | Pecan Pie | Cheesecake | Chocolate Bourbon Pie | Berry Tarts
Assorted Mini French Pastries | Petite Fours | Chocolate Fountain

\$51.00 Adults • \$45.95 Seniors (60 and over) • \$25.95 Children (3-10)
Exclusive of tax and service charge