

November 26, 2009
Seating from 11am to 8pm

Breakfast Station

From 11am-3pm

Chef Attended Omelet Station with Embellishments
Eggs Benedict
Fresh and Fluffy Scrambled Eggs
Apple Wood Smoked Bacon, Sausage Links
Gary's Famous Grits
Southern Style Biscuits with Country Gravy
Assorted Cereals with Skim or Whole Milk
Belgian Waffles with Berry Compound and Whipped Cream
Chef DeJuan's Crème Brulée French Toast
Spicy Shrimp and Cheddar Cheese Grits Station

Fresh Seafood and Shell Fish Display

Orangewood Smoked Atlantic Salmon
Smoked Seafood Salad
Peel and Eat Tiger Shrimp
Calamari Salad
Fresh Local Oysters on the Half Shell
Snow Crab Legs

*Condiments Station with Fresh Horseradish, Mustard Dill Sauce, Black Pepper
Minuet, Sweet Chili Sauce, Lemon and Lime Wedges, Assorted Crackers*

95 Cordova Crab Cake Station

Spicy Oriental Crab Cake with Fresh Ginger
Maryland Crab Cake with Fiji Apples
95 Cordova Crab Cake with Dijon Mustard
*Accompanied with Lime Aioli, Sweet Chili Sauce,
Remoulade Sauce and Cocktail Sauce*

Soups

Pumpkin and Blue Crab Bisque

Main Entree

Whole Slow Smoked Prime Rib of Beef
Roasted Butter Basted Turkey
Moroccan Mahi-Mahi
Home-made Giblet Turkey Gravy
Sweet Caramelized Vidalia Onion Sauce
Wild Cranberry Sauce and Mango Chutney
Rosemary Au Jus

Sides and Entrees

Traditional Bread and Italian Sausage Stuffing
Traditional Corn Bread Stuffing
Yukon Mash Potatoes
Bourbon Sweet Potatoes
Green Bean Casserole
Baked Macaroni and Cheese

Fruit Display

Cantaloupe and Honeydew Melons
Blueberries, Blackberries and Raspberries
Pineapple and Grapes
Puff Pasty Wrapped Brie with Warm Mango Chutney
Pastry Wrapped Brie Brushed with Honey and Candied Nuts

Antipasto Display

Eggplants, Yellow and Green Roasted Squash with Italian Marinade
Artichokes with Basil Dressing
Assortment of Imported Olives tossed with a Savory Marinade
Marinated Button and Wild Mushrooms
Spanish Smoked Chorizo Sausage and Peppers
Cured Prosciutto Ham and Pecorino Romano Cheese
Marinated Stuffed Grape Leaves with Risotto Rice

Salads

Fresh Spinach Salad with Sliced Strawberries, Toasted Pine Nuts
and Red Onions with a Raspberry Vinaigrette
Romaine Lettuce and Asiago Cheese with Caesar Dressing and Croutons
Vine Ripe Tomato and Mozzarella Cheese

The Unlimited Dessert Display

Apple, Pecan, Sweet Potato, Pumpkin and Key Lime Pies
New York Style Cheese, Carrot, Double Chocolate and Red Velvet Cakes
Deep South Bread Pudding with Carmel Sauce
Grande Italian Tiramisu and Carmel Flan
Decadent Chocolate Dipping Mirror with Strawberries

\$49 adults
\$19 Ages 9-15 years
Free for 8 and under

20% gratuity and 6% Tax added
Includes a Mimosa or Glass of Champagne