



HENDERSON
BEACH RESORT

Thanksgiving 2025

Adults \$109++/Kids \$39++

Reservations required

Mezze Table

Artisan Cheeses, Hand Crafted, Domestic & Imported:

Sweet Grass Dairy: Green Hill / Beecher's: No Woman / Tillamook: Aged Cheddar /
Yancy's Fancy: Champagne Cheddar / Sartori: Bella Vitano / Rogue: Blue / Hollandia: Mediterranean
Gouda

Selection of Cured Meats & Salamis:

Mailander Salami / Mustard Seed Salami / Picante Salami / Prosciutto / Finocchiona Salami / Grilled
Conecuh

Antipasto

Marinated: Olives / Tomatoes / Feta / Baby Mozzarella
Hummus / Baba Ganoush / Tzatziki / Labneh / Hofster's Pimento Cheese
Crudite / Grilled & Roasted Veggies / Tabbouleh
Roasted Garlic & Herb Olive Oil

Artisan Housemade Breads, Crisps & Mediterranean Specialties

Cheddar Biscuits / Marley's almost Famous Milk Rolls / Primrose Focaccia
Pita / Grissini / Naan / Taralli / Crackers / Lavosh / Pretzel

Chilled Station

Seafood Display

Spicy Boiled Shrimp, Freshly Shucked Rattlesnake Cove Oysters, Snow Crab Claws, Citrus Abundance,
Gochujang Cocktail Sauce, Horseradish

Smoked Salmon Display

Capers, Pickled Red Onions, Diced Eggs, Selection of Flavored Cream Cheese, Lemon-Crème Fraiche
Bagel Crisps

Garden Center

Field Greens, Spinach, Chopped Romaine, Shaved Brussels sprouts
Heirloom Tomatoes, Cucumbers, Shaved Carrots, Dried Cranberries, Pickled Red Onions, Croutons
Candied Pecans, Toasted Pumpkin Seeds, Sunflower Seeds
Shaved Parmesan, Shredded Cheddar, Crumbled Blue Cheese, Honey Goat Cheese
Buttermilk Ranch, Lemon Vinaigrette, Blue Cheese Dressing, Caesar Dressing

Action Stations

Made to Order Omelets

Whipped Whole Eggs, Egg Whites & Shell Eggs with a Variety of Toppings

Waffle & French Toast Station

Belgian Style Buttermilk Waffles and Cinnamon Sugar French Toast
Fresh Berries, Sliced Bananas, Whipped Butter, Maple Syrup, Nutella, Chocolate Chips, Whipped Cream,
Whipped Peanut Butter, Wildflower Honey, Candied Pecans

Thanksgiving Favorites

Sage-Butter Roasted Whole Turkey

Tin-Can & Fresh Cranberry Relish, Giblet Gravy, Traditional Stuffing

Bourbon Glazed Bone-in Ham

Green Bean Casserole, Corn Casserole, Sweet Potato Casserole

Slow Roasted Prime Rib

Au Jus, Roasted Garlic Mashed Potatoes, Baked Mac n Cheese

Butternut Squash Bisque, Roasted Corn Bisque

Buffet

Individual Greek Yogurt Parfaits, Fresh Berries, House-made Granola

Chef's Individual Crustless Quiche Display

Classic Quiche Lorraine, Egg White w/ Spinach & Feta, Roasted Corn and Jalapeno

Breakfast Staples

Applewood Smoked Bacon, Pork Sausage Links, Chicken Sausage Links

Marsh Hen Mills Stone Ground Midlins

(Grits)

Assorted Breakfast Pastries, Danish & Croissants

House Preserves, Honey Butter

Desserts

Ooey Gooey Pumpkin Butter Cake

Apple Pie Tartelettes

Pecan Pie Tartelettes

Bananas Foster Bread Pudding, Crème Anglaise

Assorted Dessert "Shooters"

Carrot Cake Cupcakes, Cream Cheese Icing

Flourless Chocolate Bites

Kids' Buffet

Fresh Fruit

Grilled Cheese Sandwiches

Chicken Tenders, Ketchup, Honey Mustard, BBQ Sauce

Mac n Cheese

All kinds of Cookies