HENDERSON
BEACH RESORT

Thanksgiving 2026

Adults $115++/Kids $45++

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
Crudite / Raw, Grilled, & Roasted Veggies
Roasted Garlic & Herb Olive Oil

Artisan House-made 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, 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