



Thanksgiving Day Buffet 2019

Thursday, November 28th

12:00 pm – 5:00 pm

Soup & Salad Station

*Fresh Hydro Cut Mix Greens
Assorted Dressings, Shredded Cheeses
Grapes Tomatoes, Cucumbers, Red Onions, Candied Pecans, Carrots Curls
Croutons, Applewood Smoked Bacon, Cranberries, Golden Raisins*

*Lobster Bisque, Parmesan Cheese Straws, Brandy Essence
Roasted Butternut Squash Bisque, Toasted Pepitas, Cinnamon Cream*

*Balsamic Roasted Root Vegetables Salad
Couscous Salad with Radish & Walnuts, Sweet Potato Salad with Cranberries & Feta
Heirloom Tomato, Baby Mozzarella Arugula, Basil, Aged Balsamic Dressing*

Cheese Boards

*Domestic & International Cheese Display
Artisan Breads, Crostini & Crackers
Honey, Jams, Globe Grapes, Dates, Figs*

Fresh from the Sea

*Poach Tiger Prawns, Fat Boy Oysters on the Half Shell
Mignonette Sauce, Spicy Cocktail Sauce & Lemons
Smoked Seafood Display, Lemon Aioli*

Chef Attended Stations

*Herb Roasted Prime Rib, Creamy Horseradish, Dijon Mustard
Roasted Tom Turkey
Giblet Gravy, Chestnut Cornbread Stuffing, Cranberry Sauce
Assorted Rolls, Sweet Butter*

Entrees

*Glaze Pork Loin, Braised, Red Cabbage, Caramelized Apples
Seared Snapper Fillet, Lemon Beurre Blanc
Green Bean Casserole, Smoked Gouda
Candid Sweet Potato, Yukon Mash Potatoes
Sautéed Broccoli & Carrots*

Kiddies Delight

*Spaghetti Meat Balls, Marinara
Crispy Chicken Fingers
Baked Macaroni & Cheese
Buttered Corn Kernels & Green Peas*

Sweets

*Bread Pudding, Crème Anglaise
Banana Foster Station, Vanilla Ice Cream
Oreo Crumble, Rice Treats, Pretzel Rods, Marshmallow, Candies, Assorted Toppings
Fresh Fruit Extravaganza, Honey Yogurt Dipping Sauce
Pecan Tarts, Mini Apple Pies, Sweet Potato Pie, Pumpkin Cheesecake, Guava Cheese Cake
Coconut Macaroons, Chocolate Cake, Red Velvet Cake
House-made Cupcakes, Cookies & Brownies
White & Dark Chocolate Mousse Cups, Fruit Tartlets
Chocolate Tarts, Chocolate & Banana Pudding, Jell-O Cups*

Adult \$60 | Children \$27
Prices not inclusive of tax or gratuity

RESERVATIONS REQUIRED

To make reservations, please call 386.246.5444 or email msantiago@hammockbeach.com by 3:00pm
Wednesday, November 27th.

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Especially if you have certain medical conditions.*