

HAPPY thanksgiving

BUFFET MENU

November 28, 2024 | Ocean Ballroom | 12:00pm – 5:00pm | \$84 Guests | \$68 Members | \$25 Children (ages 4-12)

SOUP

Roasted Potato & Leek
Acorn Squash Bisque

FARM TABLE

Seasonal Blend of Greens, Toasted Pumpkin Seeds,
Candied Walnuts, Crisp Pancetta, Shaved Red Onion,
Shaved Carrots, Brioche Croutons, Seedless
Cucumber, Baby Heirloom Tomato, Gorgonzola
Crumbles, Shredded Monterey-Jack

Dressings

Cranberry Vinaigrette | Champagne
Vinaigrette | Balsamic Vinaigrette | Buttermilk Ranch | Oil & Vinegar

CHILLED COMPOSITIONS

Cranberry & Toasted Almond Slaw, Green and Napa Cabbage Blend,
Almonds, Cranberries, Dijon Apple Cider Vinaigrette, Dried Fruit
Honeycrisp Apple Salad, Feta Cheese, Pomegranate Seeds,
Pine Nuts, Watermelon Radish, EVOO, Arugula
Harvest Wild Rice, Red Onion, Red and Golden Beets,
Roasted Pumpkin, Confit Brussel Sprouts

CHARCUTERIE TABLE

Baked Brie, Flakey Puff Pastry & Berries
Gourmandise with Kirsch, Tillamook Cheddar,
Cambozola, Crackers, Lavish & Grapes, Prosciutto,
Bresaola, Soppressata, Capicola, Giardiniera, Cornichons,
Pearl Onions, Assorted Olives, Roasted Seasonal Vegetables,
Variety of Fresh & Dry Fruits

OCEAN DELICACIES

Cocktail Shrimp, Jonah Crab Claws, Green-Lipped Mussels,
Half Shell Oysters
Smoked Mahi Spread, Cold Smoked Salmon & Trout
Cocktail sauce, Mignonette, Drawn Butter, Lemons,
Herb Cream Cheese, Tomatoes, Hard Cooked Eggs,
Red Onions, Capers, Crostini

CARVERY

Oven-Roasted Turkey Breast, Pan Gravy, Cranberry Compote
Marinated Striploin Roast, Horseradish Cream,
Wild Mushroom Demi-Glace

SPECIALTIES

Braised Lamb, Truffled Parsnip Puree, Cabernet Demi-glace
Butter Poached Halibut, Fresh Lemon, Tarragon
Lobster Gnocchi, Green Onion, Roma Béchamel, Dill Havarti

ACCOMPANIMENTS

Traditional Bread Stuffing, Fresh Sage & Brunoised Vegetables
Whole Roasted Sweet Potato, Honey Butter, Cinnamon Sugar
Roasted Garlic Mashed Potatoes & Brown Butter Gravy
Crispy Brussel Sprouts & Lardon
Cornbread Crusted Mac & Cheese

DESSERT

Pumpkin Pie, Pecan Pie, Apple Pie
Sweet Potato Cheesecake
Carrot Cake
Assorted Mini Cupcakes

Assorted Gelato Station

Pistachio, Toasted Almond, S'mores

KIDS MENU

Ham and Cheese Sliders
Buttered Corn
Macaroni & Cheese
Green Beans
Chicken Fingers

 Hammock Beach™ | GOLF RESORT & SPA

Tax and gratuity not included. | Reservations required. To make reservations, please call Christine Losagio at 386.246.5676 or email Christine.losagio@hammockbeach.com by November 25th, 2024. Reservation lines will be open from 9:00am – 5:00pm, Monday – Friday. Credit card payments are subject to a 2.5% surcharge.

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