



SOUTH SHORE HARBOUR
resort & conference center

Thanksgiving 2017

Thursday, November 23rd
(10:30am – 12:30pm) & (1pm - 3pm)

Menu

*Fire Roasted Poblano Bisque with Indian Corn and Pulled Turkey
Herb Crouton and Chives*

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*Lavish Seasonal Greens and Grilled & Marinated Antipasto Bar
Tempting Seasonal tossed Salads
Peel and Eat Shrimp with Cocktail Sauce
Cornucopia of Fresh Fruit, Berries and cut Domestic Cheeses*

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*Roast Prime Rib of Beef with natural Rosemary Au Jus and Horseradish Cream
Honey Maple Baked Glazed Virginia Ham*

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*Oven Baked Tom Turkey Breast with Natural Giblet Gravy and Fresh Cranberry Relish
Pan Seared Pork Tenderloin with Bing Cherries, Texas Pecans and Aged Port Wine Sauce
Atlantic Salmon Piccata with Artichoke Tomato and Caper Berry Ragout Chardonnay Veloute*

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*Southwest Orechiette Pasta with Peppers, Tomato & Forest Mushrooms
Baked with Chipotle Barbeque Cream and Asiago Cheese*

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*House Traditional Granny Smith Apple, Sausage and Pecan Stuffing
Scalloped Yams with Orange Praline Glaze
Medley of Sauteed Autumn Vegetable & Sauteed Country Green Beans with Apple Smoked Bacon
Whipped Yukon Gold Potatoes with Crème Fraiche and Creamery Butter
Fall Vegetable Rice Pilaf with Roasted Almonds*

Dessert Buffet

*Traditional all American Harvest Pies, Cakes and Cheesecake
Italian and French Pastries
Pumpkin Bread Pudding with Spiced Vanilla Bourbon Sauce
Pumpkin Cinnamon Mousse & Vanilla Bean Ice Cream
Sugar Free and Gluten Free Desserts

Adults \$ 44
Children (Ages 6 – 12) \$ 20
Kids 5 and Under Free

Please call (281)334-1000 ext 2022 or email afolden@sshr.com for Reservations