



SOUTH SHORE HARBOUR
resort & conference center

Thanksgiving 2016

*Fire Roasted Poblano Bisque with Indian Corn & Pulled Turkey
Herb Croutons & Chives*

*Lavish Seasonal Greens and Grilled & Marinated Antipasto Bar
Tempting Seasonal tossed Salads
Cornucopia of Fresh Fruit, Berries & cut Domestic Cheeses*

Carved Roasts

*Roast Prime Rib of Beef with Natural Rosemary Au Jus
Honey Maple Baked Glazed Virginia Ham & Slow Smoked Barbeque Brisket*

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*Oven Baked Tom Turkey Breast with Natural Giblet Gravy & Fresh Cranberry Relish
Pan Seared Pork Tenderloin with Wild Mushrooms Ragout & Madeira Wine Demi
Baked Atlantic Salmon with Bay Shrimp, Scallops, Mushroom & White Marsala Wine Sauce*

Vegetarian: Baked Four Cheese, Pumpkin and fresh Sage Pasta

*House traditional Granny Smith Apple, Sausage & Pecan Stuffing
Scalloped Yams with Orange Praline Glaze*

*Medley of Sautéed Autumn Vegetable & Sautéed Country Green Beans with Apple Smoked
Bacon*

Roasted Garlic and Cream Cheese Mashers & Fall Vegetable Rice Pilaf with roasted Almonds

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Lavish Dessert Display

*Traditional all American Harvest Pies and Cakes Including, Tempting Cakes, Cheese Cake,
Pies, Italian and French Pastries*

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

White Chocolate Bread Pudding with Rum Vanilla Sauce
Pumpkin Cinnamon Mousse
Vanilla Bean Ice Cream

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Sugar Free & Gluten Free Desserts
