



**SOUTH SHORE HARBOUR**  
resort & conference center

## *Thanksgiving 2018*

**Thursday, November 22<sup>rd</sup>**  
**(10:30am - 12:30pm) & (1pm - 3pm)**

### **Menu**

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**Mixed Greens Salad**  
**Grilled & Marinated Antipasto Bar**  
**Assorted House Made Autumn Salads**  
**Peel and Eat Shrimp with Cocktail Sauce**  
**Cornucopia of Fresh Fruit, Berries & Cut Domestic Cheeses**

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**Carved Roast Tenderloin of Beef with Brandy Sauce & Horseradish Cream**  
**Carved Applewood Honey Smoked Ham**

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**Oven Baked Tom Turkey Breast with Giblet Gravy and Fresh Cranberry Relish**

**Cider Brined Pork loin with Ginger Apple Compote**

**Cajun Spiced Redfish with Creole Sauce**

**Penne Pasta Tossed in a Rustic Tomato Basil Sauce with Artichokes, Mushrooms, Spinach & Capers (Vegan)**

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**Cornbread Stuffing with Savory Sausage**

**Baked Yams with Maple Pecan Glaze**

**Green Bean Casserole with Crispy Onions**

**Mashed Yukon Gold Potatoes with Crème Fraîche and Creamery Butter**

**Fall Vegetable Rice Pilaf with Roasted Almonds**

**Corn and Black Beans in Ancho Chili Butter**

### **Dessert Buffet**

**Traditional all American Harvest Pies, Cakes and Cheesecake**

**Italian and French Pastries**

**Bread Pudding with Vanilla Bourbon Sauce**

**Pumpkin Cinnamon Mousse**

**\*Sugar Free and Gluten Free Desserts**

**Adults \$ 48 ++ (plus tax & gratuity)**

**Children (Ages 6 - 12) \$ 22++**

*Kids 5 and Under Free*

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