



SOUTH SHORE HARBOUR
resort & conference center

Thanksgiving 2019

Thursday, November 28th
(10:30am – 12:30pm) & (1pm - 3pm)

Menu

**

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

**

Herb Roasted Sirloin with Rosemary Au Jus & Horseradish Cream
Carved Applewood Smoked Bacon
Cider Brined Pork loin Stuffed with Spanish Chorizo

**

Oven Baked Tom Turkey Breast with Giblet Gravy and Fresh Cranberry Relish
Sliced Pit Ham with Pineapple Raisin Sauce
Pecan Crusted Redfish with Brown Butter Pecan Relish
Penne Pasta Tossed in a Parmesan Cream Sauce with Grape Tomatoes, Mushrooms, Spinach & Capers
Creamy Macaroni and Cheese and Fried Chicken Tenders

**

Cornbread Stuffing with Savory Sausage
Baked Yams with Maple Pecan Glaze
Green Bean Casserole with Crispy Onions
Brown Sugar Glazed Baby Carrots
Mashed Yukon Gold Potatoes with Crème Fraiche and Creamery Butter
Fall Vegetable Rice Pilaf with Roasted Almonds

Dessert Buffet

Traditional all American Harvest Pies, Cakes, Gingerbread Cookies and Cheesecake
Italian and French Pastries, Chocolate Dipped Strawberries
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 bferguson@sshr.com for Reservations