

An Island Inspired **THANKSGIVING**

SOUP, SALADS , CHARCUTERIE & BREAD DISPLAY

Roasted Pumpkin & Coconut Bisque, Toasted Pumpkin Seeds
Mixed Greens, Mango, Strawberries, Dried Cranberries, Goat Cheese, Feta, Bacon, Candied Pecans,
Pineapple Coleslaw; Cranberry Quinoa & Couscous Salad
Artisan Cheeses, Cured Meats, Fresh & Dried Fruits, Marcona Almonds, Crackers & Crostini
Smoked Salmon Deviled Eggs
Hawaiian Sweet Rolls, Coconut Cornbread, Honey Butter Dinner Rolls, Pumpkin Syrup, Cinnamon Honey Butter

CARVING STATION & ENTREES

Traditional Roasted Turkey, Cranberry & Cranberry Rum Sauces, Mango-Habanero Cranberry Chutney, Gravy
Pineapple & Brown Sugar Glazed Ham
Jerk Roasted Turkey Breast, Island Jerk Sauce
Mojo Marinated Pork Loin, Pineapple Salsa, Garlic Butter Citrus Sauce
Coconut Curry Shrimp
Pineapple Glazed Grilled Salmon

TRADITIONAL & ISLAND-INSPIRED ACCOMPANIMENTS

Garlic Yukon Gold Mashed Potatoes - Traditional Herbed Stuffing - Green Bean Almondine
Sweet Potato, Toasted Coconut & Pecan Casserole - Coconut Rice - Fried Sweet Plantains
Grilled Seasonal Vegetables - Corn & Black Bean Succotash

CHILDRENS CORNER

Mini Turkey Sliders - Chicken Tenders - Macaroni & Cheese - French Fries - Fresh Fruit - Chocolate Chip Cookies

DESSERT STATION

Pumpkin Cheesecake, Rum Caramel - Pineapple Upside Down Cake - Key Lime Pie - Pecan Pie
Peach Bread Pudding, Vanilla Rum Sauce

Phone 239 395 6005 for reservations. Seatings are offered at 3, 4:30, 6 and 7:30 pm.

Adults: \$85; Children 3-12 \$40; three & under free
Prices are plus tax and 22% operations charge (gratuity)

SUNDIAL
BEACH RESORT & SPA