



thanksgiving FEAST



Thursday, November 27, 2025
Nautilus Ballroom

Seatings on the 1/2 hour beginning at 12:00 N with last seating at 3:00 PM.

GOURMET SALADS

Red Beet and Arugula Salad with Goat Cheese and Mandarin

Roasted Mushroom, Kale & Pecan Salad with Caramelized Onion

CHILLED SEAFOOD BAR

Cocktail Jumbo Shrimp | Cracked Jonah Crab Claws

Cold-Smoked Salmon | Oysters on the ½ Shell

served with traditional condiments

SEASONAL SIDES

Butternut Squash Soup

Jalapeño Corn Bread Dressing

Gold Yukon Garlic Mashed Potatoes

Maple Roasted Sweet Potatoes with Baked Pecan Crumble

Green Bean Almondine

Glazed Baby Carrots

BREAD | CHEESE | FRUIT

Artisanal Breads & Crackers

Seasonal Fruit & Berries

Imported & Domestic Cheeses

CARVED SELECTIONS

Herb Roasted Turkey served with Fresh Cranberry Relish and Natural Pan Gravy

Roast Prime Rib served with Beef Au Jus and Horseradish Cream

ENTREES

Herb Crusted Salmon Truffle Béchamel

Orange, Honey & Brown Sugar **Glazed Ham**

KID'S TABLE

Chicken Fingers | Tater Tots | Mac & Cheese

DESSERTS

Assortment of Seasonal Pies and Desserts

BEVERAGES

Available for Purchase

Selection of **Red and White Wines**

Hot Apple Cider spiced with Cinnamon and Cloves

Presented by Executive Chef Danielle Szarek

Reservations Required

(843) 913-2845

Adults \$65.00++ / Kids 4-12 \$25.00++

Children 3 & Under-Free

++ please add SC tax & 23% service charge

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