THANKSGIVING
Buffet

Adults $110 · Kids 6–12 $54 · Kids 0–5 Free

SOUP & BREAD DISPLAY STATION

Roasted Butternut Squash Soup
Salted Pepitas, Marshmallow, Coconut Milk

Chef's Rustic Bread Display
Assorted Butter Flavors

SHELLFISH DISPLAY STATION

Crab Claws, Chilled Oysters, Mayport Shrimps
Cocktail Sauce, Apple Coriander Seeds Mignonette, Lemons, Raw Horseradish, Dijonnaise Sauce

CHEESE & CHARCUTERIE DISPLAY

Coppa, Soppressata, Country Ham, Italian Salami
Imported & Domestic Cheeses, Crostini, Ritz Crackers, Pickled Vegetables, Jams & Mustards, Dried Fruits and Toasted Nuts

SALADS STATION

Shaved Vegetable & Artisan Greens
Green Goddess Dressing

Roasted Beets Salad
Crumbled Goat, Toasted Pistachios, Crispy Onions, Sherry Vinegar

Kale & Heirloom Grain Bowl
Tart Cherries, Crushed Toasted Almonds, Baby Heirloom Tomatoes, Garbanzo Bean, Red Quinoa, Red Beans, Orange Supreme, Local Honey Dressing

KIDS BUFFET

Fruit Salad
Tater Tots
Chicken Tenders
Pepperoni Pizza
Mac & Cheese

CARVING STATION

Smoked Striploin
Horseradish Cream, Thyme Jus, Creole Mustard

Roasted Airline Turkey Breast
Cranberry Sauce, Herb Gravy

Honey Spiral Cut Ham
Guava & Pineapple Glaze

Herb Crusted Salmon
Mango Salsa

HOT BUFFET

Corn Bread & Andouille Sausage Stuffing
TPC Sawgrass Traditional Stuffing
Garlic Mash Potato
Root Vegetable Hash
Green Bean & Mushroom Casserole
Roasted Sweet Potato Steaks & Hot Honey
Maple & Bacon Charred Brussels Sprouts & Toasted Almonds

Brisket Burn Ends Mac & Cheese

DESSERTS DISPLAY

Whole Pies - Pumpkin, Pecan, Fudge & Apple
Cranberry Bliss Cupcakes
Salted Carmel Apple Crumble Cake
Choclate Bark
Assorted Cookies

Santa's Brunch

Adults $95 | Kids 6-12 $45 | Kids 0-5 Free

From Our Bakery

Breakfast Pastries & Danishes
Blueberry & Banana Muffins
Tropical Fruit Salad
Donut Action Station
Crispy Bacon & Maple,
Chocolate Fudge & Oreos,
Blueberry Glaze & Sprinkle

Salads

Traditional Caesar
Parmesan Cheese, Spice Crostini's,
Cajun Caesar Dressing
Grains & Quinoa Salad
Cucumber, Dried Cherries Garbanzo
Beans, Edamame
Feta Cheese, Peppers, Red Onions,
Roasted Shallots &
Lime Agave Dressing
Warm German Potato Salad
Creole Mustard, Scallions, Crispy Bacon,
Red Peppers

Omelet & Waffle Station

Omelet Toppings
Ham, Peppers, Onions, Spinach
Mushroom, Shrimps, Tomatoes
Jalapeños, Pepperjack, Goat, Feta
Cheddar Cheeses
Belgian Buttermilk Waffles
Blueberry Compote, Mascarpone
Chantilly Cream
Spiced Pecans, Chocolate Shaving
Warm Maple Syrup,Butter

Hot Display

Soft Scramble & Chives
Crispy Applewood Smoked Bacon
Chicken Apple Sausage
Breakfast Potatoes & Caramelized Onions
Cheesy Southern Grits
Steak Benedict & Foyot Sauce
Herb Crusted Salmon
Red Citrus Chimichurri
Pickle Brine Fried Crispy Chicken
Roasted Poblano Ranch
Ancho Chile Marinated Pork Loin
Pickle Pineapple Chutney
Green Beans Brown Butter Almondine
Roasted Garlic Yukon Gold Mash Potatoes

Kids Buffet

Mac & Cheese
Tater Tots
Mini Cheese Peperoni Pizza
Fried Crispy Chicken Tenders

Desserts Station

Mini Desserts
Kids Craft Cookie Boxes
Hot CoCo

Feast of the Seven Fishes

Adults $125 | Kids 6-12 $62 | Kids 0-5 Free

SALADS

TPC Salad
Tart Cherries, Bourbon Candied Pecans, Crumble Blue, Shave Onion, Roasted Shallots & Agave Dressing
Shaved Vegetable & Petite Green Salad
Green Goddess Dressing
Super Food Power Bowl
Kale, Tri-Color Quinoa, Garbanzo Bean, Tart Cherry, Cucumber, Baby Heirloom Tomatoes, Lime Oregano Vinaigrette, Aleppo

RAW BAR

Shrimps, Crab Claws, Oysters, Cocktail Sauce, Pineapple Lime Mignonette

SOUP

Coconut Green Curry & Lemongrass Shrimp
Tomatoes, Onion, Cilantro, Toasted Coconut

ACTION STATIONS

Grilled Achiote & Garlic Shrimps
Grilled Citrus Red Fish
Grilled Herbs Marinated Lobster Tail
Lemon, Herb Drawn Butter
Sesame Salmon
Basmati Fried Rice, Peas, Carrots, Soy Reduction, Scallions

CARVING STATION

Smoked Prime Rib
Thyme Au Jus, Horseradish Cream

MAINS

Country Fired Chicken
Roasted Poblano Ranch
Confit Smash Fingerling Potatoes
Charred Broccolini & Cauliflower
Preserved Lemons, Aleppo Peppers
Maple Charred Brussels Sprouts
Caramelized Onions and Crispy Bacon
Rigatoni Bolognese
Vodka Sauce
Cilantro Rice

DESSERTS

Apple Caramel Bread Pudding
Red Velvet Cake
Yule Log, Santa Hat Cheesecake
Peppermint Pecan Pie
Chocolate Fudge Pie
Assorment of Cookies

Thanksgiving To-Go

Turkey Dinner for Four $205

Airline Turkey Breast Carved Turkey
Serves 4 comes with 32oz stuffing, 16oz cranberry relish, 32oz mashed potatoes, 8oz gravy, and, 6 rolls

12-14lb Turkey Bundle $310

12-14lb Herb Crusted Whole Roasted Turkey
Serves 10-12 guests comes with 48oz stuffing, 32oz gravy, 32oz cranberry relish, 1 doz. rolls, and 32oz mashed potatoes

Sides $25 per 32oz

Cornbread w/Andouille Stuffing
Traditional Stuffing
Red Skin Mash Potatoes
Roasted Sweet Potato Puree w/Bourbon Pecans & Marshmallow
Cranberry & Citrus Relish
Bourbon & Thyme Gravy
Assorted Rolls by the dz.

Desserts $36

Pecan Pie
Apple Crumble Pie
Pumpkin Pie
Sweet Potato & Marshmallow Pie

For placing to-go orders, contact :
Jon Mateer 904-273-3231

Christmas Eve Limited Menu

Amuse-Bouche

Chefs Bread & Charcuterie Board

Appetizer

Winter Green
Kale, radicchio, arugula, pecorino, balsamic, guanciale

Butternut Squash Soup
Honey poached cranberry, Marcona almond, micro celery

Halibut Ceviche
Mango, dragon fruit, shallot, citrus, cilantro

Beef Carpaccio
Crispy caper, pickled red onion, truffle vinaigrette, parmesan

Entrees

Roasted Halibut
Wild rice pilaf, haricot vert, squash blossom, lemon cream

Elk Wellington
Prosciutto, spinach, pommes puree, sauce perigourdine, Romanesco

30-day dry aged ribeye
Truffled pommes puree, spinach, roasted asparagus

Tofu Katsu
Italian herb scented crispy tofu, ratatouille, basmati rice

Dessert

Chocolate Fudge Cheesecake

Highwest Dinner

1st

Salt Roasted Heirloom Carrot

Mushroom soubise, citrus labneh, cashew, zattar

2nd

Wild Boar Raviolo

Fennel cream, ricotta, egg yolk, winter truffle

3rd

Roasted Sheepshead

White Asparagus, caviar, lobster, crispy potato

4th

Elk Wellington

Prosciutto, spinach, pommes puree, sauce perigourdine, Romanesco

5th

The Volcano Erupted

Peppermint, Chocolate Curls, Raspberry Gel, Salted Caramel Sauce