

# **Thanksgiving Prix Fixe 2023**

Old Captiva House 12 pm- 8 pm

Shipyard 12 pm - 10pm Limited Menu

\$75 per person | Children 10 and under \$19

Reserve online through OpenTable

or by calling (239) 472-5161 X421 between 4 pm - 9:30 pm

## **Cold Displays**

### **Anti-Pasta Salad**

Assorted diced meats, marinated artichokes, roasted red peppers, pepperoncini, assorted olives fresh mozzarella ,carrots, cauliflower, mushrooms in a white balsamic basil vinaigrette; served over Romaine

### **Spinach and Cranberry Salad**

With sun-dried cranberries, candied pecans, red onions, smoked bleu cheese, and cranberry vinaigrette

### **Mixed Greens Salad**

With baby heirlooms, carrots, cucumbers, alfalfa sprouts and citrus vinaigrette

### **Assorted Gourmet Cheese Platter and Dried Fruits**

### **Cheddar Cheese Biscuits**

## **Seafood Display**

### **Steamed Shrimp**

**Clams**

**Scallops on Half Shell**

**Jonah Claws**

### **Hot Crab and Spinach Dip**

with assorted crackers

### **SOUP**

**Pumpkin & Blue Crab Chowder**

## **Buffet**

10 Full chaffers roll top

1.

**Crab Crusted Snapper**  
with citrus butter cream sauce

2.

**Tortellini and Roasted Vegetables**  
In a Parmesan thyme cream

3.

**Harvest Vegetable Medley**

4.

**Candied Yams**  
With marshmallows and pecans

5.

**Classic Mashed Potatoes**

6.

**Cauliflower Au Gratin**

7.

**Apple, Herb & Sausage Stuffing**

8.

**Broccoli and Rice Cheddar cheese Casserole**

9.

**Posh Squash Casserole**

10.

**House Smoked Salmon Platter with Lemon Dill Aioli**

## **Carving Station**

**Roasted Turkey with Classic Gravy**

**Oven-Roasted Tenderloin of Beef with Port Demi-Glace**

**Roasted Ham with Dark Rum Orange Honey Glaze**

## **Assorted Homemade Desserts**

Assorted Fresh Baked Cookies

Key Lime Pie

Chocolate Cake

Apple Pie

Carrot Cake