Thanksgiving 2026

THURSDAY, NOVEMBER 26

WATERCOLOR LAKEHOUSE BRUNCH BUFFET | 10 AM – 3 PM

Email WCISocialEvents@stjoe.com for Reservations

A 50% cancellation fee applies if not cancelled by Nov. 24.

BAKERY
House-Baked Croissants & Muffins
Warm Cinnamon Rolls
Warm Cheddar-Scallion Biscuits
Assorted Dinner Rolls

SUNRISE
Assorted Fresh-Cut Fruit
Assorted Fresh Juices: Orange, Cranberry, Apple & Grapefruit
Greek Yogurt Bar with Fresh Berries, Granola, Flax Seeds, Pumpkin Seeds, Coconut, Mango & Dark Chocolate Chips
Cold-Smoked Fish with Crackers
Pimento Cheese & Bacon Jam with Lavosh

BREAKFAST
Fluffy Farm-Raised Scrambled Eggs
Applewood-Smoked Bacon & Country Link Sausage
Chicken-Apple Sausage
Roasted Red-Skin Potatoes with Onions & Peppers
Roasted Potato & Egg White Poppers with Tomato & Basil

STARTERS & SALAD
Autumn Leaves with Cranberries, Goat Cheese, Pumpkin Seeds, Peppadew Peppers & Pomegranate; Banyuls Vinaigrette
Cucumber with Ginger, Rice Vinegar & Sesame
Tomato, Feta & Mushroom with Frisée and Arugula; Lemon-Herb Vinaigrette
Seafood Bar with Plump Gulf Shrimp & Oysters

MAIN CARVING STATIONS
Whole Tom Turkey with Orange, Rosemary & Ginger; Brown Gravy and Cranberry-Orange-Ginger Sauce
Slow-Cooked Hot Honey-Glazed Ham

SIDES
Crispy Herb Stuffing with Cornbread, Croissants, Onion, Celery & Carrots
Roasted Sweet Potatoes with Marshmallows & Sugared Pecans
Whipped Russet Potatoes
Brussels Sprouts with Maple & Sherry
Cinnamon-Ginger Glazed Carrots
Creamy White Cheddar Mac & Cheese

COASTAL-INSPIRED STATIONS
Crab Claws with Garlic & Chiles
Blackened Grouper with Citrus Butter & Crispy Okra
Mini Crab Cakes with Spicy Remoulade

KIDS
Chicken Tenders, Turkey Corn Dogs, Sweet Potato Fries, Buttered Corn & Mashed Potatoes
Chocolate Mud Cups & Cookies

DESSERTS
Pumpkin Crème Brûlée
Chocolate Chip Bread Pudding
Mini Apple Crumb Bites
Red Velvet Bars
Mini Pecan Pies
Mini Flourless Chocolate Bites

$95++ per Adult | $35++ per Child (Ages 6-12) | Complimentary for Children 5 and Under

++ Taxes and 24% Gratuity not included in price.

GATHER FAMILY STYLE TURKEY & TRIMMINGS TAKEAWAY | Beginning at 10:30 AM

Email WCISocialEvents@stjoe.com by Tuesday, November 24 to place order;
Pick up at Gather Kitchen + Bar inside WaterColor Inn

APPETIZERS
House-Smoked Local Yellowfin Tuna Dip with Pickled Onions & Crackers
Mini Crab Cakes with Spicy Remoulade
Whipped Pimento Cheese with Honey-Bacon Jam & Crackers

SALADS
Tomato, Mushroom & Feta Salad with Extra- Virgin Olive Oil & Sea Salt
Autumn Leaves with Cranberries, Goat Cheese Pumpkin Seeds, Peppadew Peppers & Pomegranate; Banyuls Vinaigrette

MAIN COURSES
Whole Tom Turkey with Orange, Rosemary & Ginger; Brown Gravy and Cranberry-Orange-Ginger Sauce
Roasted Ham with Cinnamon & Star Anise; Bourbon-Maple Glaze

SIDES
Warm Cheddar-Scallion Biscuits
House Holiday Dressing with Cornbread, Croissants, Onion, Celery, Carrots & Sage
Creamy Whipped Mashed Potatoes with Boursin Butter
Sweet Potato Soufflé with Toasted Pecans & Mini Marshmallows
Roasted Brussels Sprouts with Apple Cider & Crumbled Bacon
Cavatappi Macaroni & Cheese in a Creamy White Cheddar Sauce

DESSERTS
Mini Pecan Pies
Mini Flourless Chocolate Bites
Red Velvet Bars

Includes Turkey and all the Trimmings for 4–6 people

$475++ Whole Turkey Package

++ Taxes and 24% Gratuity not included in price.
Delivery within WaterColor Community available for additional fee of $30.

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