



Thanksgiving Buffet

Thursday, Nov 26th, 2026 | 11am-2pm | \$58/Adult | \$35 Children age of 5-12

SOUP & SALAD

Pumpkin Bisque with Goji Berries (V)

Fall Salad with Apple Cider Vinaigrette (GF,V)

Cranberry Apple Quinoa Salad (VE)

HOT BUFFET

Garlic Green Beans (VE) | Mashed Potatoes

Stuffing | Sweet Potatoes with Marshmallow (GF,V)

Peach Glazed Ham (DF,GF) | Mac & Cheese (V)

Red Snapper with Lemon Butter Caper Sauce (GF)

CARVING STATION

Roasted Turkey with Herb Turkey Gravy

Prime Rib | Rosemary Au Jus | Horseradish Cream

Cranberry Sauce

DESSERT & DRINKS

Pumpkin Pie | Maple Pecan Pie | Apple Pie

Gluten Free Chocolate Cake

Beverage: Coffee, Decaf, Hot Tea & Apple Cider

V -Vegetarian | DF – Dairy Free | GF – Gluten Free | VE - Vegan