



# Canyon Ballroom

## THANKSGIVING BUFFET

### Cold Buffet

#### — CHILLED SEAFOOD BAR —

Jumbo Shrimp + Chipotle Lime Cocktail

Spicy Tuna Salad

#### — LOCAL AUTUMN FRUITS + CHEESE —

Fresh + Dried Fruits | Quince + Fig Jam | Parmesan + Raisin Nut Crisps

#### — SEASONAL SOUP + SALAD —

Butternut Squash Bisque with Granny Smith Apples

Prosciutto, Melon + Baby Arugula with Balsamic Syrup

Fresh Mozzarella, Confetti Tomatoes + Roasted Yellow Peppers

Capicola, Aged Provolone + Grapes

Classic Caesar Salad

Pickled + Chilled Vegetables — Marinated + Cured Olives — Sweet + Hot Peppers

Minted Feta, Pomegranate + Toasted Pine Nuts

### Hot Buffet

Porcini + Tarragon Roasted Salmon with Leek Fondue

Chicken Madeira with Artichoke + Peppers

Braised Shorts Ribs with Red Wine Demi-glace, Caramelized Cipollini Onions

Yukon Gold Mashed Potatoes with Chives

Roasted Autumn Root Vegetables

Maple + Brown Sugar Glazed Sweet Potatoes with Marshmallows

Butter Green Bean + Frizzled Onions

Chestnut Sausage Stuffing

#### — CARVING BOARD —

Golden Roasted Turkey with Traditional Gravy + Cranberry-Orange Relish

Honey Cured Ham with Pineapple-Cherry Chutney

#### — PASTA —

Penne, Cheese Tortellini + Rigatoni

Tomato Basil, Pesto Cream + a la Vodka

#### — DESSERT —

Warm Apple + Berry Crisp

Pumpkin + Pecan Pies

Carrot, Red Velvet + Chocolate Cakes

Berry + Chocolate Mousse

Mini Italian Pastries

Cookies + Brownies

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**Thursday, November 23<sup>rd</sup> 2023 | 11:00am - 3:00pm**

Ages 12 & Over — \$68 per person | Kids 4-11 — \$28 per person | Under 4 — Free  
{plus tax and administrative charge}

Live Entertainment. Reservations are required, call 877.627.9114. Space is limited.