

# Canyon Ballroom

AT MINERALS HOTEL

## Thanksgiving Buffet

### Cold Buffet

#### Chilled Seafood Bar

Jumbo Shrimp + Chipotle Lime Cocktail

Seared Garlic Pepper Ahi Tuna — Cucumber Wasabi Sauce + Seaweed Salad

#### Local Autumn Fruits + Cheese

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

#### Seasonal Soup + Salad

Butternut Squash Bisque — Granny Smith Apples

Prosciutto, Melon + Baby Arugula — 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

Pumpkin Seed Crusted Salmon — Spiced Rum Butter

Chicken Madeira — Grilled Artichoke + Sweet Peppers

Sliced Turkey Breast — Traditional Gravy

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

Yukon Gold Mashed Potatoes — Chives

Roasted Autumn Root Vegetables

Maple + Brown Sugar Glazed Sweet Potatoes — Marshmallows

Butter Green Bean + Frizzled Onions

Cornbread Stuffing — Chestnuts + Sausage

#### Omelette Station

[available at the 11:00am seating only]

Chef Prepared Eggs + Omelettes

Bacon, Breakfast Sausage, Home Fries

#### Pasta

Wild Mushroom Ravioli — Truffle Parmesan Sauce

Four Cheese Baked Ziti

#### Carving Board

Golden Roasted Turkey — Traditional Gravy, Cranberry + Orange Relish

Honey Cured Ham — Pineapple + Cherry Chutney

### Dessert

Warm Apple + Berry Crisp — Pumpkin + Pecan Pies — Carrot, Red Velvet + Chocolate Cakes

Cookies + Brownies — Berry + Chocolate Mousse — Mini Italian Pastries

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**Thurs., November 27<sup>th</sup> 2025 🍁 Seatings — 11:00am, 1:00pm or 3:30pm**

Ages 12 & Over — \$70 per person | Kids 4-11 — \$29 per person | Under 4 — Free (plus tax and administrative charge)

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