

emerald ballroom
AT GRAND CASCADES LODGE
thanksgiving buffet

Thursday, November 26, 2026 11:30am - 4:00pm

seafood bar

Herb and Lemon Poached Shrimp Cocktail

East and West Coast Oysters

Scallop Ceviche pineapple, fresno

Crab Salad avocado, radish, herbed oil

Horseradish Sauce, Old Bay Aioli, Lemons

seasonal table and soup

Creamy Cauliflower Soup

Vegetable Crudit  and Dips

Artisan Cured Meat and Aged Cheese

Gem Lettuce Caesar Salad anchovy, garlic crouton

Roasted Delicata Squash Salad baby kale, pomegranate, feta

Shepherd Salad seasonal veggies, lemon molasses

Ancient Grains autumn veggies, italian dressing

Assortment of Breads, Crackers, Toasted Crostinis

carving station

Roasted Heritage Breed Turkey dried fruit stuffing, traditional gravy, cranberry sauce

Prime Rib Eye au jus, horseradish cream

Salt Baked Salmon whole grain mustard sauce

hot buffet

Pan Seared Seabass couscous, broccolini

Stuffed Pork Loin honey crisp apple compote

Braised Short Ribs roasted cipollini, demi-glace

Gemelli Pasta butternut squash, sage brown butter

Sweet Potato Gratin

Fresh Corn Succotash

dessert

Pumpkin, Pecan, Apple and Wild Berry Pies

Baked Rice Pudding

Apple Cider Donuts and Mini Munchkins

Freshly Sliced Fruits

Ages 12 and over — \$85 | Children ages 4-11 — \$30 | Children 3 and under — Complimentary
{All prices are per person and exclude tax and administrative charge}.

Live entertainment. Reservations are required, call 877.627.9114.