

CANYON BALLROOM

AT MINERALS HOTEL

Thanksgiving Buffet

Thursday, November 26, 2026 Seatings — 11:00am, 1:00pm or 3:30pm

COLD BUFFET

Chilled Seafood Bar GF

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

Cream of Broccoli

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 GF

Chicken Madeira — Grilled Artichoke + Sweet Peppers GF

Sliced Turkey Breast — Traditional Gravy GF

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

Yukon Gold Mashed Potatoes — Chives GF

Roasted Autumn Root Vegetables GF

Maple + Brown Sugar Glazed Sweet Potatoes — Marshmallows GF

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 GF

Honey Cured Ham — Pineapple + Cherry Chutney GF

DESSERT

Warm Apple + Berry Crisp — Pumpkin + Pecan Pies

Pistachio Cheese Cake — Chocolate Truffles — Berry + Fruit Tarts

Carrot, Red Velvet + Chocolate Cakes — Cookies + Brownies — Mini Italian Pastries

Ages 12 and over — \$75 | Children ages 4-11 — \$29 | 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.