

# Thanksgiving Buffet

11:00 AM – 7:00 PM | THE BALLROOM | INCLUDED WITH PACKAGE | \$80PP

## CARVING STATION

Oklahoma Dry Rubbed Smoked Turkey Breast with Spiced Cranberry Chutney  
Herb and Garlic Roasted Prime Rib with Ranch Creme & Horseradish Cream  
Bourbon Honey Ham with Peach Honey Glaze

## SIDES & FAVORITES

Cornbread & Chorizo Stuffing (*a nod to Oklahoma's Tex-Mex roots*)  
Buttermilk Ranch Mashed Potatoes with Pan Gravy  
Brown Sugar & Pecan Sweet Potato Casserole  
Fried Okra with Lemon Aioli  
Charred Green Beans with Bacon & Shallots  
Cowboy Caviar  
Grand Lake Cranberry Fluff

## SALADS & STARTERS

Fall Harvest Salad with Pecans, Dried Cranberries & Maple Vinaigrette  
Roasted Butternut Squash Bisque

## BREAD & ROLLS

House-Made Biscuits & Cornbread with Whipped Honey Butter

## DESSERTS

Miniature Pecan Pies  
Pumpkin Cheesecake Bites  
Apple Crumble with Vanilla Bean Whipped Cream

## SPECIALTY COCKTAILS

**The Red Dirt Old Fashioned** — Oklahoma whiskey, brown sugar syrup, bitters, orange peel

**Grand Lake Mule** — Vodka, fresh apple cider, ginger beer, local honey

**Pumpkin Patch Martini** — Pumpkin spice, vanilla vodka, Irish cream

**Spiked Sweet Tea Sangria** — Sweet tea, white wine, fall fruits, a splash of peach schnapps

**Baileys Spiked Hot Chocolate** – Homemade hot chocolate with Salted Caramel Baileys