

Thanksgiving Buffet

11:00 AM-5:00 PM | THE BALLROOM | INCLUDED WITH PACKAGE | \$80PP
KIDS UNDER 12 ARE HALF PRICE

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