

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
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

CARVING BOARD

Golden Roasted Turkey – Traditional Gravy, Cranberry + Orange Relish
Honey Cured Ham – Pineapple + Cherry Chutney

PASTA

Wild Mushroom Ravioli – Truffle Parmesan Sauce
Four Cheese Baked Ziti

Dessert

Warm Apple + Berry Crisp – Pumpkin + Pecan Pies – Carrot, Red Velvet + Chocolate Cakes
Cookies + Brownies – Berry + Chocolate Mousse – Mini Italian Pastries

Thursday, November 28th 2024 🍁🍁 Seatings — 11:00am or 1:30pm

Ages 12 & Over – \$68 per person | Kids 4-11 – \$28 per person | Under 4 – Free (plus tax and administrative charge)

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