

Thanksgiving Buffet

November 26, 2026
4:00 p.m. - 9:00 p.m.

SOUPS

Roasted Butternut Squash Bisque
Cinnamon Cream • Toasted Pepitas

SALADS

Harvest Salad

Mixed Greens • Roasted Butternut Squash • Pomegranate Seeds • Candied Pecans • Apple Cider Vinaigrette

Classic Caesar Salad

Romaine Hearts • Shaved Parmesan • Brioche Croutons

Roasted Pear & Beet Salad

Baby Kale • Goat Cheese • Toasted Hazelnuts • Vanilla Vinaigrette

CHEF'S ENTRÉE SELECTIONS

Crab-Stuffed Gulf Redfish

Lemon-Citrus Beurre Blanc

Herb-Roasted Beef Tenderloin

Beech Mushrooms • Crispy Garlic Chips

Maple & Sage Roasted Turkey Breast

Cranberry Gastrique • Crispy Sage

Apple Cider Braised Pork Loin

Roasted Apple Compote • Whole Grain Mustard Cream

TRADITIONAL ACCOMPANIMENTS

Traditional Sage & Sausage Cornbread Dressing

Roasted Garlic Mashed Potatoes *GF*

Brown Sugar-Glazed Baby Carrots & Asparagus

Candied Sweet Potatoes • Bourbon-Pecan Glaze

CARVING STATION

Herb-Roasted New York Strip Loin

Natural Jus • Horseradish Cream

Butter-Basted Whole Turkey

Giblet Gravy • Cranberry Sauce

Orange-Bourbon Glazed Ham

Whole Grain Mustard

DESSERT DISPLAY

Seasonal Holiday Pies

Chef's Selection of Holiday Cakes & Confections

Adults \$60
Children \$40

Children 3 and under eat free
with paid adult

*Plus Tax and Service Fee

Make Reservations at



moodygardens.org