

OKANA

Thanksgiving Harvest Buffet

THURSDAY NOVEMBER 27TH, 11 AM – 4 PM

ADULTS: \$75 • CHILDREN 4–11: \$25

Children 3 and under eat free with a paid adult.

Cost does not include alcoholic beverage, taxes, or appropriate gratuities.

*Includes soft drinks. Cash bar available. **Reservations required.***

BREADS

Jalapeno Cast Iron Corn Bread • Parker House Rolls, Roasted Garlic Sage Butter

SOUPS AND SALADS

Roasted Butternut Squash Bisque with Maple Crème Fraiche

Black Eyed Pea, Organic Kale and Acorn Squash Salad, Poblano Dressing

Roasted Beets, Shaved Fennel, Arugula, Goat Cheese, Sweet Basil, Burnt Honey Vinaigrette

Southwestern Salad Bar, Parmesan Chicharrons, Pepitas, Grape Tomatoes, Homemade Dressings

ENTREES

Herb Roasted Turkey Breast, Thigh Confit • Chorizo Cornbread Stuffing

Grandma's Giblet Sage Gravy • Sun Dried Cranberry Citrus Jam

Adobo Roasted Pork Loin • Bacon Tomato Jam

Verlasso Salmon with Coconut Serrano Broth • Mango Salsa

CARVED BY OUR CHEFS

Roasted Honey Mustard Glazed Ham

FAMILY FAVORITES

Roasted Garlic Mashed Potatoes • Bacon Braised Country Green Beans

Maple Marshmallow Sweet Potatoes

LITTLE ONES

Chicken Tenders with Macaroni & Cheddar Cheese Sauce

Tater Tots • Creamed Corn • Fruit Salad

BAKERY SPECIALTIES

Guajillo Glazed Pumpkin Pie • Pecan Pie • Chocolate Silk Tarts

Maple Pecan Bread Pudding • Peach and Bourbon Vanilla Cobbler

with Custard Sauce • Mini Carmel Cheesecake • Assorted Cookies

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.



OKANA

RESORT & INDOOR WATERPARK