

# Thanksgiving Buffet

THURSDAY, NOVEMBER 28 | 11 AM - 3 PM

Seasonal Fruit Platter

Selection of Artisan Pastries - *house made cinnamon rolls, chocolate croissants*

Eggs Benedict Action Station

Omelette Action Station - *dungeness crab & classic accompaniments*

Poached Shrimp Cocktail

Butternut Squash Soup - *maple, spiced crème*

Spiced Heirloom Carrot Salad - *mint, chickpea, feta*

Fall Harvest Salad - *bibb lettuce, assorted greens, dried cranberries, orange segments, toasted hazelnuts, pomegranates, sherry- shallot vinaigrette*

Crispy Brussel Sprouts - *pancetta and parmesan*

Green Bean Almondine

Rosemary Scented Chicken

Apple Sausage Stuffing

Garlic & Chive Mashed Potatoes

Roasted Tri-Color Beets with Sage Brown Butter

Bourbon Glazed Sweet Potato Gratin

Seared Wild Salmon - *bearnaise sauce*

Roasted Turkey Carving Station - *fresh cracked pepper gravy, citrus cranberry sauce*

Pecan Pie - *bourbon glaze*

Pumpkin Cheesecake - *spiced cream*

Chocolate Mousse - *crème anglaise, raspberry coulis*

Reservations required.

62 per person | 20 for children 6 - 12 years of age

To make reservations, please call Cascada at 541.693.5323 or book through Open Table at [pronghornresort.com/activities/dine](http://pronghornresort.com/activities/dine).



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