

THURSDAY NOVEMBER 28, 2024

# THANKSGIVING AT FOODCRAFT

\$55 ADULTS | \$27.50 YOUTH 6-12 | KIDS 5 AND UNDER **EAT FREE** | 11:00AM - 6:00PM Prices do not include tax and gratuity

## **STARTERS**

#### CAESAR SALAD

Romaine Lettuce, Shaved Parmesan, Herb Croutons

#### SPINACH SALAD

Baby Spinach, Shaved Fennel, Mandarin Oranges, Toasted Pistachios

# POMEGRANATE ARUGULA SALAD

Spicy Arugula, Pomegranate, Blue Cheese, Toasted Walnuts

## **DRESSINGS**

Creamy Caesar, Buttermilk Ranch, Balsamic Vinaigrette, Pomegranate Vinaigrette

## **SOUP & BREAD**

# CREAMY PUMPKIN SOUP

#### **BREAD STATION**

Selection Of Rustic Breads, Rolls, Baguettes and Croissants

## **MAIN COURSES**

### **HONEY GLAZED HAM**

Slow Roasted Ham, Spiced Orange & Brown Sugar Glaze

# CAJUN CRAB CRUSTED SALMON

Citrus Cream Sauce

# SOUTHERN CORNBREAD DRESSING

Sage, Onion, Celery, Sausage, Hard Boiled Egg

# GARLIC MASHED RED POTATOES

BUTTER ROASTED CAULIFLOWER WITH CRISPY CHICKPEAS AND SHALLOTS

HERB ROASTED BRUSSELS SPROUTS

GRANDMA'S CANDIED YAMS

# The Lodge AT GULF STATE PARK A Hilton Hotel

## **DESSERTS**

**PECAN PIE** 

**PUMPKIN PIE** 

ASSORTED COOKIES AND MINI CUPCAKES

APPLE CARDAMOM MINI BUNDT CAKES

WARM APPLE CRISP WITH CHANTILLY CREAM

CRANBERRY DREAM BAR

## **CARVING**

HERB ROASTED TURKEY BREAST

RUSTIC CRANBERRY SAUCE

CLASSIC TURKEY GRAVY

Reserve your table at foodcraftgsp.com