



**GREAT  
WOLF  
LODGE**

# THANKSGIVING DAY MENU

**GREAT WOLF LODGE – GRAPEVINE**

**NOVEMBER 26, 2009**

**BUFFET IS SERVED IN THE LOOSE MOOSE**

ADULTS \$29.95

CHILDREN 4-12 \$10.95

CHILDREN 3 & UNDER FREE\*

*\* When accompanied with a paying adult*

## **BREAD DISPLAY**

CORNBREAD MUFFINS, PUMPKIN SEED ROLLS, COUNTRY ROLLS  
GARLIC BREAD, FOCACCIA AND FRENCH BAGUETTES

## **COLD DISPLAYS**

ASSORTED IMPORTED AND DOMESTIC CHEESES  
SEASONAL FRUIT DISPLAY  
SHELL ON SHRIMP WITH COCKTAIL SAUCE, HORSERADISH, TABASCO & LEMON

## **COLD SALADS**

AUTUMN SALAD WITH PUMPKIN SEEDS, APPLES, BABY LETTUCES, GORGONZOLA AND  
APPLE WALNUT VINAGRETTE  
TOSSED GREENS WITH ASSORTED CONDIMENTS AND DRESSINGS  
TOMATO & MOZZARELLA SALAD WITH FRESH BASIL & EXTRA VIRGIN OLIVE OIL  
BROCCOLI CASHEW SALAD  
GREEK CUCUMBER SALAD  
GRAINY MUSTARD POTATO SALAD

## **SOUP**

PUMPKIN BISQUE  
CREAM OF WILD MUSHROOM

## **MAIN DISHES**

SEARED MEDALLIONS OF SALMON WITH MUSHROOM CHIVE SAUCE  
GRILLED FLAT IRON STEAK WITH PEPPERCORN DEMI GLAZE  
BREAST OF CHICKEN WITH ORANGE GLAZE & CRANBERRY RELISH  
MAPLE GLAZED PORKLOIN WITH CALVADOS CREAM SAUCE  
WILD MUSHROOM RAVIOLI WITH CHIVE CREAM  
SEASONED ROASTED FALL VEGETABLES  
FRESH YAMS WITH A CANE SUGAR GLAZE  
CORN BREAD AND SAUSAGE STUFFING  
GREEN BEANS AMANDINE

## **CARVED ITEMS**

ROASTED TOM TURKEY WITH GIBLET GRAVY  
CRANBERRY SAUCE  
PRIME RIB WITH HORSERADISH AND AU JUS  
CLOVE STUDED HAM WITH A BROWN SUGAR BOURBON GLAZE

## **PASTRY SELECTIONS**

PUMPKIN PIE, PECAN PIE, PETIT FOURS, HOMESTYLE APPLE PIE,  
FRUIT TARTLETS  
FRESH BERRIES WITH A HONEY MASCARPONE