



THANKSGIVING DAY MENU

GREAT WOLF LODGE – CHARLOTTE/CONCORD

Thursday, November 26, 2009

Grand Ballroom 11:00am -4:00pm

Adults \$30

Children Ages 5-12 \$15

Children 4 & Under Free

7.75% State Sales Tax & 18% Gratuity will be added to all checks

SOUPS

Butternut Squash & Roasted Apple Bisque
Pumpnickel Croutons

Corn & Clam Chowder
Crispy Applewood Bacon Lardoons

CHILLED SALADS & DISPLAYS

Grilled Chicken & Artichoke
Olive, Tomato & Herbed Goat's Cheese

Sweet Potato & Apple
Honey-Pecan Dressing

Pasta & Grilled Vegetables
Roasted Tomato Vinaigrette

Organic Field Greens
Selection of Fresh Condiments & Lodge Made Dressings

Domestic & Imported Cheeses
Toasted Baguette & Crackers

Fresh Seasonal Fruit
Honey Yogurt

Charcuterie
House Made Pâtés, Cured Sausages & Meats
Buttermilk Biscuits, Sweet Butter & Chef's Selection of
Spreads

CHILLED SEAFOOD

House Cured & Smoked Fish
Traditional Accompaniments

Chilled Citrus Poached Shrimp
Jonah Crab Claws
Cilantro Cocktail Sauce, Fresh Lemon Wedges & Remoulade
Sauce

CHEF'S CARVING STATION

Horseradish-Peppercorn Crusted Sirloin of Beef
Caramelized Shallot Demi-Glace
Cocktail Rolls

Herb Roasted Turkey
Sage & Cornbread Stuffing
Giblet Gravy
Whole Cranberry Sauce

BREAKFAST

Chef Poached Eggs Benedict
English Muffins, Virginia Ham, Hollandaise Sauce

Scrambled Eggs with Snipped Chives

Applewood Smoked Bacon & Maple Sausage

Farm House Hash with Country Gravy

HOT ENTREES & SIDES

Dijon & Herb Crusted Alaskan Cod
Wilted Spinach, Tomato Orzo, Lemon Nage

Pepper Bacon Wrapped Chicken
Maple BBQ Glaze, Roasted Fingerling Potatoes

Oven Roasted Root Vegetables

Country Mashed Potatoes

Whipped Sweet Potatoes

Virginia Spoonbread

PASTA & JAMBALAYA

Sauteed Shrimp, Scallops & Crawfish
Carolina Dirty Rice, Scallion & Tomato Confit

Cheese Ravioli
Grilled Peppers, Shiitake Mushrooms, Roasted Carrots
Tomato Fondue

Braised Short Rib Tortellini
Morel Mushroom & Brandy Crème, Bleu Cheese Crostini

DESSERTS

White & Milk Chocolate Fountain
Peanut Butter & Short Bread Cookies, Marshmallows, Fresh
Fruits, Profiteroles

Pecan & Pumpkin Tarts
Cinnamon Chantilly

Pumpkin Mousse
Lodge Made Ginger Snaps

Southern Sweet Potato & Fresh Apple Pie

New York Cheese Cake