

McCormick Ranch Golf Club

Thanksgiving Buffet Menu

Green Goddess Tossed Salad

LETTUCE, HEIRLOOM TOMATOES, RED ONION, WATERMELON RADISH
GREEN GODDESS DRESSING

Harvest Spinach Salad

HONEYCRISP APPLES, DRIED CRANBERRIES RED ONION, GOAT CHEESE & CANDIED PECANS
TOSSED IN APPLE CIDER VINAIGRETTE

Sauteed Green Beans & Fennel

WITH TARRAGON & TOASTED ALMONDS

Sunset Vegetable Medley

BUTTERNUT SQUASH, CANDY STRIPED GOLDEN BEETS ROASTED WITH FRESH HERBS & SPICES

Savory Sage Stuffing

WITH ROASTED MIRAPOIX

Boursin Mashed Potatoes

Roasted Sweet Potatoes

TOSSED WITH CINNAMON, NUTMEG GINGER & CANDIED PECANS

Cranberry Sauce

Artisan Rolls & Butter

Carving Station: New York Strip Loin

HERB RUBBED & ROASTED WITH HORSERADISH CREAM SAUCE
& TANGY HOUSE SPECIAL STEAK SAUCE

Apple Cider Glazed Salmon

FRESH HERBS & POMEGRANATE ARILS

Slow Roasted Turkey

WITH RICH HOMESTYLE GRAVY

Assorted Pies & Mini Desserts

NOVEMBER 26, 2026

Seatings From
11AM TO 5PM

ADULTS \$60.95
CHILDREN AGES 6-12 \$30.95
SALES TAX & 22% GRATUITY WILL BE ADDED

RESERVATION LINE (480) 550-6144

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