



GARDEN GROVE

Thanksgiving Menu

ADULTS \$39.99 | Children (3-9) \$19.99

H A R V E S T K E T T L E

Creamy Wild Rice

Traditional Minestrone

F R E S H G A T H E R I N G S

Chef Selection of Assorted Lettuces & Toppings

Cherry Tomatoes, Cucumbers, Shaved Carrots, Roasted Beets,
Sliced Mushrooms, Sweet Peppers, Sliced Apples,
Applewood-Smoked Bacon, Parmesan, Herb Croutons, Candied Pecans
and Crispy Chickpeas

Buttermilk Ranch, Balsamic Vinaigrette & Lemon-Herb Vinaigrette

Harvest Kale & Roasted Sweet Potato

Dried Cranberries, Toasted Pepitas, Feta, Maple-Dijon Vinaigrette

Honey Wheat Molasses Bread

Whipped Honey Butter

T H E C A R V I N G B O A R D

Roasted Turkey

Homemade Gravy, Cranberry Sauce

Brown Sugar & Mustard Glazed Ham

H A R V E S T F E A S T

Seared Grouper

Lemon Herb Crumb, Tomato Relish

Maple Sweet Potato Casserole

Maple Syrup, Brown Sugar, Toasted Pecans & Marshmallow

Creamy Potato Purée

Traditional Herbed Stuffing

Green Bean Casserole

Honey Roasted Carrots & Parsnips

Rosemary, Cracked Black Pepper





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LITTLE SPROUTS

Made-To-Order Mickey Waffles

Whipped Cream, Strawberry Glaze, Syrup

Mini Corn Dogs

Mac & Cheese

Corn On the Cob

Tater Tots

Peanut Butter & Jelly Sandwiches

Fruit Salad

SWEET HARVEST

Pumpkin

Vanilla Spice Mousse, Pumpkin Cremieux, Crunch Pumpkin Seeds

Caramelized Apple

White Chocolate Mousse, Apple Cider Jam, Green Mirror Glaze, Sugar Cookie

Maple Pecan Tart

Pumpkin Tart Bar

Toasted Marshmallow

Sweet Potato Cheesecake

Cardamom Whipped Ganache (Gluten Free)

Pear Panna Cotta

Caramel Pears (Vegan)

Pumpkin Roll

Cream Cheese, Cranberry Gel

HARVEST BITES

Seasonal Macarons

Candy Corn Rice Krispy

CHOCOLATE GROVE

Pecan Chocolate Bark

Caramel Bonbon

Spiced Truffle

