



THANKSGIVING TRADITIONS

Begin at Joshua Creek Ranch



Make it A Holiday Weekend!

*Add Lodging & Wingshooting, Including Open Line Driven Shoots,
Saturday, November 28th, AM-Mallard/ PM-High-Volume Pheasant*



THANKSGIVING BUFFET

Menu by Chef Robert Kennon

Smoked Turkey
Honey & Pineapple Baked Ham
Axis Venison Stuffing

Roasted Garlic Mashed Potatoes
Green Beans & Exotic Mushroom Casserole
Maple Glazed Butternut Squash
(with Pomegranate & Pecans)
Whipped Sweet Potatoes
(with Golden Raisins & Ginger)
Green Apple & Brussel Sprout Slaw
Duo of Cranberry Sauce
Meyer Lemon Herb Gravy
Assorted Dinner Rolls

Pumpkin Pie & Pecan Pie

Tea / Lemonade / Water

Full Bar Service Available

THURSDAY
NOVEMBER 26, 2026

4 SEATINGS:

11:30AM | 12:30PM | 1:30PM | 2:30PM

\$79/Adults*
(\$63/Members*)

\$39/Kids 12 & Under*
(\$32/Member Kids 12 & Under*)

*Price excludes alcoholic beverages, applicable taxes, and gratuity.
You will be charged at the time of booking including tax and 20% gratuity. Bar purchases will take place on-site at lunch event.

LIMITED SEATING!
BOOK & PAY BY MONDAY, NOVEMBER 23rd

830-537-5090