



THANKSGIVING TRADITIONS

Begin at Joshua Creek Ranch

THU

27

NOV 2025



Make it A Holiday Weekend!

*Add Lodging & Wingshooting, Including Open Line Driven Shoots
On Saturday, November 29th, AM-Mallard/ PM-Pheasant*



Buffet Style Menu Curated 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
- 🦃 Roasted Banana Pudding
- 🦃 Tea / Lemonade / Water

Full Bar Service Available



Thursday, November 27th

4 SEATINGS:

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

\$75/Adults*

(\$60/Members*)

\$35/Kids 12 & Under*

(\$28/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, RESERVATIONS REQUIRED!

BOOK & PAY BY MONDAY, NOVEMBER 24th

830-537-5090