Thanksgiving Grand Buffet

Thursday, November 26, 2026 ~ 5:30pm - 9:45pm

DUNE BEACHSIDE DINING

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BEACHSIDE DINING

Celebrate Thanksgiving with an elegant beachfront dining experience featuring traditional holiday favorites and island-inspired specialties.

GF GLUTEN-FREE • **V** VEGETARIAN • **VG** VEGAN • **DF** DAIRY-FREE • **G** CONTAINS GLUTEN
D CONTAINS DAIRY • **E** CONTAINS EGGS • **F** CONTAINS FISH • **TN** CONTAINS TREE NUTS

FRESH SALADS

TRADITIONAL CAESAR SALAD
Crisp romaine lettuce, Parmesan cheese, garlic croutons and creamy Caesar dressing.
***Allergens**: G, D, E, F (traditional recipe)*

HARVEST GARDEN SALAD
Mixed seasonal greens, dried cranberries, candied pecans and house vinaigrette.
Allergens: TN | GF, V, VG, DF (subject to ingredient verification)

CHEF'S CARVING STATION

HERB-ROASTED THANKSGIVING TURKEY
Served with traditional sage and onion stuffing, cranberry sauce and rich turkey gravy.
Allergens: G (stuffing; gravy to be checked) Turkey may be GF when served separately without stuffing or gravy, subject to preparation.

HONEY-GLAZED HAM
Slow-roasted with a sweet holiday glaze.
GF, DF (subject to glaze verification)

ROASTED PRIME RIB *of* BEEF
Served with natural jus and horseradish cream.
***Allergens**: D (horseradish cream, if dairy-based)*
GF (subject to jus verification)

HOT ENTRÉES

COCONUT-CRUSTED SNAPPER
Accompanied by a tropical citrus sauce.
Allergens: F (G, E and D depend on coating and sauce)

MUSHROOM-STUFFED CHICKEN BREAST
Served with a creamy herb sauce.
Allergens: D (G and E depend on stuffing and sauce)

HOLIDAY ACCOMPANIMENTS

Creamy Garlic Mashed Potatoes
GF, V Allergens: D

Traditional Baked Macaroni and Cheese
V Allergens: G, D (E if egg is used)

Roasted Seasonal Vegetables
GF, VG, DF (if prepared without butter or other animal ingredients)

Candied Sweet Potatoes
GF, V (subject to recipe verification; VG and DF if prepared without dairy or other animal ingredients)

THANKSGIVING DESSERTS

Traditional Pumpkin Pie
V | Allergens: G, D, E

Classic Pecan Pie
V | Allergens: G, TN, E (D if butter is used)

New York-Style Cheesecake
V | Allergens: G, D, E (traditional biscuit-crust recipe)

Seasonal Fresh Fruit Platter
GF, VG, DF (subject to safe handling)

THANKSGIVING BUFFET PRICING

ADULTS: $95 *per person*
CHILDREN *(Ages 5–12):* $45 *per child*

Prices are in US $ and Exclusive of Government Tax of 12% and Mandated Service Charge of 10% that is shared by the entire staff.

IMPORTANT ALLERGY NOTICE: Guests with food allergies or dietary restrictions are kindly requested to inform our service team before dining. Our culinary team will assist in identifying suitable options. As this is a buffet, shared utensils and preparation areas may present a risk of allergen cross-contact. Gluten-free ingredients do not guarantee a dish is safe for guests with celiac disease.

WINDSONG TURKS & CAICOS | *On the Reef*