



Rosie's Kitchen • Saturday, October 10, 2026 • 5:00 PM



HARVEST THANKSGIVING BUFFET

HARVEST SALADS

Autumn Garden Salad

Mixed baby greens • crisp local apples • dried cranberries • candied pecans • maple vinaigrette

Classic Caesar Salad

Crisp romaine • shaved parmesan • herb croutons • creamy caesar dressing

Autumn Couscous Salad

Butternut squash • dried cranberries • brussels sprouts • pearl couscous • citrus dressing

ARTISAN BREADS

Freshly Baked Dinner Rolls

Whipped Honey Butter

Assorted Artisan Breads & Seasonal Loaves

SWEET AUTUMN ENDINGS

Classic Pumpkin Pie

Cinnamon-spiced pumpkin • vanilla whipped cream

Canadian Pecan Tart

Buttery pastry • toasted pecans • Caramel

Indulgence Mini Cheesecake

Rich chocolate cheesecake • red velvet cheesecake • carrot cake

Fresh Seasonal Fruit

A colourful selection of fresh seasonal fruit and berries

THANKSGIVING CARVING TABLE

Herb & Butter Roasted Turkey

Slow-roasted turkey • traditional sage stuffing • house turkey gravy • cranberry-orange relish

AUTUMN HARVEST SIDES

Velvety Garlic Mashed Potatoes

Roasted garlic • whipped butter

Roasted Seasonal Vegetables

Brussels sprouts • squash • carrots • fresh herbs • extra virgin olive oil

Creamy Three-Cheese Macaroni & Cheese

Rich three-cheese sauce • golden herb crumb

Slow-Braised Beef in Mushroom Jus

Tender braised beef • wild mushrooms • rich herb jus

Honey-Butter Glazed Corn

Sweet corn • whipped butter • local honey • fresh herbs

HARVEST CONDIMENT & RELISH TABLE

Cranberry-orange relish • house turkey gravy • beef au jus • horseradish cream • dijon mustard • maple butter • assorted pickles & seasonal eelishes

Only \$35/person



Best Western **PLUS**
Rose Country Hotel

ROSIE'S KITCHEN
● 191.2022 ●

✉ info@camroseresortcasino.com

🌐 camroseresortcasino.com

📞 780 679-2376 ext. 3520