



Thanksgiving Buffet
November 23, 2017
12:00pm – 5:00pm

Carving Station

Herb Roasted Turkey, *Natural Pan Gravy*
Herb Roasted Turkey Thighs

Whole Grain Apple Stuffing
Cranberry Orange Relish & Cranberry Jelly

Sherry Honey Roasted Pork Loin, *Peach Chutney*
Copes Corn Spoon Bread

Entrée & Side Dishes

Maple Bourbon Salmon
Apple Fennel Slaw

Braised Beef Chuck Roast
Natural Jus

Thyme Roasted Carrots
Haricot Vert & Blistered Grape Tomatoes

Olive Oil Garlic Mashed Potatoes
Classic Candied Sweet Potatoes
Toasted Mini Marshmallows

Soup, Salads & Accompaniments

Roasted Butternut Squash Puree
Spice Toasted Pepitas

Fresh Baked Rolls, *Whipped & Sweet Butters*

Chilled Shrimp, Horseradish Cocktail

Imported & Domestic Cheese Display
House made Crostini & Crackers

Vegetable Crudit  & Cured Olives
Ranch & Blue Cheese Dip

Artisanal Baby Greens
Grape Tomatoes, Cucumber, Shaved Sweet Onion, Hard Cooked Eggs, Blue Cheese & Toasted Pecans
Ranch Dressing & Balsamic Vinaigrette

Hearts of Romaine
Focaccia Croutons & Caesar Dressing

Smoked Duck, Wild Rice and Wheat Berry Salad
Caramelized Onions, Dried Cherries
Arugula, Blood Orange Dressing

Pasta Salad

*Grilled Vegetables, Slow Roasted Tomatoes
Pesto Parmesan Dressing*

Fingerling Potato & Smoked Sausage Salad

*Grilled Leeks, Kennett Square Mushrooms
Grain Mustard Malt Dressing*

Children's Selections

Chicken Tenders, Cheese Quesadillas, Macaroni & Cheese
Salsa, BBQ Sauce and Honey Mustard

Dessert Display

Assortment of Cakes & Pies
Honey Lime Scented Fruit Salad
Sugar-Free and Gluten Free Desserts Available Upon Request

Adults 13 years and older: \$36.00

Children 4 to 12 years old: \$18.00

Children 3 & under are Complimentary

++Prices do not include 20% Gratuity and 6% PA State Sales Tax