

# **Thanksgiving Celebration**

## **Chocolate Ballroom**

Thursday, November 22, 2018

11:30AM – 5:30PM

Adults: \$49.00 plus 20% gratuity and 6% tax  
Children (ages 8 to12): \$25.00 plus 20% gratuity and 6% tax  
Children (ages 4 to7): \$18.00 plus 20% gratuity and 6% tax  
Children (ages 3 & under): Complimentary

### **Mezza Table**

Smoked and Cured Meats and Sausages  
Grainy Mustard | Fall Jardinière

#### *Artisan Cheeses*

Hand Crafted Local Farm House Cheeses  
Table Grapes | Dried Fruits | Seasonal Berries  
Marcona Almonds | Crackers and Seasoned Lavash

Baba Ghanoush | Olive Bar | Tabouli  
Citrus Hummus with Crumbled Feta  
Heirloom Tomato-Basil Relish  
Marinated Bocconcini | Roasted Peppers  
Spiced Pita Chips | Crostini

### **Seafood Station**

Poached Chilled Shrimp  
Cocktail Sauce | Lemon

Spice Smoked Salmon  
Toasted Nori | Cucumber | Scallion | Sesame Ponzu

Ahi Poke  
Fennel | Sweet Onion | Preserved Lemon | Lime Oil  
Seasoned Sushi Rice

### **Prepared on the EVO Grill**

Oyster Stuffing Cakes  
Bacon Horseradish Remoulade

### **Salad Station**

California Field Greens  
Seasonal Toppings | House-made Dressings

#### *Roasted Cauliflower Salad*

Raisins | Carrots | Crispy Chickpeas | Toasted  
Coconut | Creamy Curry Dressing

#### *Quinoa Salad*

Dried Cranberries | Butternut Squash | Scallions  
Toasted Pumpkin Seeds

#### *Roasted Beet Salad*

Asian Pear | Goat Cheese | Candied Walnuts  
Arugula | Sherry Fig Vinaigrette

#### *Orzo Salad*

Grilled Vegetables | Slow Roasted Tomatoes  
Lemon Basil Dressing

#### *Thai Noodle Salad*

Crisp Vegetables | Fresh Herbs | Tahini Dressing

#### *Fingerling Potato and Kielbasa Salad*

Grilled Leeks | Kennett Mushrooms  
Grainy Mustard Malt Dressing

### **Soup Station**

Roasted Pumpkin and Red Lentil Bisque  
Green Chutney Yogurt | Pomegranate Molasses

Bakery Fresh Rolls and Whipped Butter

### **Egg Station**

Omelets prepared to Order  
Traditional Ingredients  
(Egg Beaters & Egg Whites available)

**Carving Station**

*Herb Roasted Turkey Breast & Madeira Braised Legs  
Cranberry-Orange Relish  
Natural Pan Gravy  
Yukon Potato Puree | Celery-Herb Dressing*

*Slow Roasted Prime Rib of Beef  
Au jus and Horseradish Cream*

**Entrée & Side Dishes**

*Old Bay Potato Crusted Cod  
Lobster Sherry Cream Sauce*

*Maple Smoked Cider Brined Pork Loin  
Green Apple Braised Cabbage | Bourbon Sage Jus lie*

*Ratatouille and Ricotta Stuffed Cannelloni  
Rosé Sauce | Shaved Asiago*

*Creamed Corn Casserole, Cornflake Crumble*

*Candied Yams, Toasted Marshmallows*

*Roasted Autumn Vegetable Medley  
Brussels sprouts, White Turnips, Carrots, Parsnips, Rutabagas, Cipollini*

**Kids' Corner**

*Carrot Sticks and Ranch Dipping Sauce  
Crispy Chicken Tenders with Honey Mustard and Barbecue Dipping Sauces  
Buttered Penne | Meatballs | Marinara Sauce  
Mac N' Cheese  
Buttered Corn  
Jell-O & Chocolate Mousse Cup*

**Hershey Signature Desserts**

*Assortment of Holiday Cakes and Pies, Cookies, and Candies*

*Sugar Free & Gluten Free Dessert Offerings*

*Chocolate Fountain  
Cascading Dark Chocolate  
Macaroons, Strawberries, Marshmallows, Pretzel Sticks, Biscotti, Graham Crackers, Dried Fruits  
Honey Lime Scented Fruit Salad*