

Thanksgiving Celebration

Chocolate Ballroom

Thursday, November 24, 2016

11:30AM - 4:30 PM

Mezza Table

*Smoked and Cured Meats and Sausages
Grainy Mustard / Fall Jardinière*

Artisan Cheeses

*Hand Crafted Local Farm House Cheeses
Figs and Dates / Table Grapes / Dried Fruits
Marcona Almonds / Crackers and Flatbread*

*Baba Ghanoush / Olive Bar / Tabouli
Citrus Hummus with Crumbled Feta
Heirloom Tomato-Basil Relish
Marinated Bocconcini / Roasted Peppers
Spiced Pita Chips / Garlic Crostinis*

Seafood Station

*Poached Chilled Shrimp
Cocktail Sauce / Lemon*

Oysters Shooters

Horseradish Tabasco Bloody Mary Sauce

House Smoked Salmon Medallions

*Potato Latke / Traditional Accoutrements
~ And ~*

Sesame Seared Shrimp Cakes

Steam Buns / Radish Slaw / Hoisin Vinaigrette

Salad Station

*California Field Greens
Seasonal Toppings / House-made Dressings*

*Roasted Cauliflower and Sesame Salad
Raisins/ Carrots / Pine Nuts / Tahini Dressing*

*Wild Rice and Quinoa Salad
Arugula / Caramelized Onion / Kabocha Squash
Dried Cranberries/ Maple Sherry Vinaigrette*

Roasted Beet Salad

*Frisee / Goat Cheese / Candied Walnuts
Pickled Mustard Seed and Dried Apple Dressing*

Pasta Salad

*Grilled Vegetables / Oven Dried Tomatoes
Pesto-Parmesan Dressing*

Noodle Salad

*Crisp Vegetables / Thai Basil / Ginger
Sweet and Sour Sambal Vinaigrette*

*Jicama, Snow Pea and Mango Salad
Citrus Cilantro Vinaigrette*

Soup Station

Creamy Corn and Crab Chowder

Bakery Fresh Rolls and Whipped Butter

Carving Station

Herb Roasted Turkey Breast & Madeira Braised Turkey Legs

Cranberry-Orange Relish

Pan Gravy

Yukon Potato Puree / Celery-Herb Dressing

Slow Roasted Prime Rib of Beef

Au jus and Horseradish Cream

Omelet Station

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

Entrée & Side Dishes

*Old Bay Potato Crusted Cod
Dijon Sherry Cream Sauce*

*Bourbon Brined Pork Loin
Bacon Braised Kale | Apple Sage Jus*

*Butternut Squash and Shiitake Cannelloni
Braised Leeks | Roasted Garlic Asiago Cream | Roasted Mushrooms*

Corn Pudding

Maple Candied Yams, Marshmallow Brûlée

Ginger and Cardamom Glazed Carrots

Balsamic Roasted Brussel Sprouts

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*

Hershey Signature Desserts

Assortment of Holiday Cakes and Pies, Cookies, Pastries 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

***Adults: \$48.00 plus 20% gratuity and 6% tax (\$60.48 final per adult)
Children (ages 8 to12): \$24.00 plus 20% gratuity and 6% tax (\$30.24 final)
Children (ages 4 to7): \$18.00 plus 20% gratuity and 6% tax (\$22.68 final)
Children (ages 3 & under): Complimentary***