



Thanksgiving Buffet

November 22, 2018

12:00pm-6:00pm

Adults \$ 38

Children (4-12) \$ 18

Children (0-3) Complimentary

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

Carving Station

Apple Cider Brined Turkey Breast

Turkey Thighs, Bourbon Cider Gravy

Cranberry Orange Relish & Cranberry Jelly

Smoked Pork Loin

Cabbage Slaw, House made Barbeque Sauce

Entrée & Side Dishes

Marinated Grilled Salmon

Wilted Spinach and Tomato

Braised Beef Chuck Roast

Roasted Cremini Mushrooms & Caramelized Pearl Onions

Natural Jus

Brussel Sprouts & Bacon

Roasted Root Vegetables

Carrots, Turnips, Rutabagas

Traditional Celery & Sage Stuffing

Sour Cream Mashed Potatoes

Classic Candied Sweet Potatoes

Toasted Mini Marshmallows

Soup, Salads & Accompaniments

Roasted Parsnip & Apple Bisque

Gruyere Crostini

Fresh Baked Rolls

Whipped & Sweet Butters

Chilled Shrimp

Lemons & Horseradish Cocktail

Local Cheese & Artisanal Meats

Tomato Jam & Pickled Onions

House made Crostini

Fire Roasted Vegetables

Roasted Garlic Hummus

Cured Olives

Pickled Beet Deviled Eggs

Baby Field Greens

*Grape Tomatoes, Cucumber, Shaved Sweet Onion, Roasted Red Beets
Goat Cheese & Toasted Pecans
Ranch Dressing & Sherry Vinaigrette*

Hearts of Romaine

Parmesan Cheese, Focaccia Croutons & Caesar Dressing

Farro Salad

*Butternut Squash, Dried Pears, Baby Kale
Apple Cider Vinaigrette*

Pasta Primavera Salad

*Broccoli, Asparagus, Mushrooms, White Beans, Grape Tomatoes
White Wine Vinaigrette*

Seasonal Fruit Salad

Honeydew, Cantaloupe, Pineapple & Grapes

Flat Breads

Roasted Tomato & Three Cheese
Italian Meat Classic

Children's Selections

Chicken Tenders, Penne Pasta, Marinara Sauce with Meatballs
BBQ Sauce and Honey Mustard

Dessert Display

Apple & Pecan Short Bread Cobbler
Assortment of Cakes & Pies

Sugar-Free and Gluten Free Desserts Available Upon Request