

# **Thanksgiving Celebration**

## **Chocolate Ballroom**

Thursday, November 23, 2017

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*

*(Prepared on the EVO)*

*House Smoked Salmon Medallions  
Potato Pancakes | Traditional Accoutrements  
~ And ~*

#### *Corn Fritters*

*Chipotle Aioli | Spicy Tomato Chutney*

### **Salad Station**

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

#### *Roasted Cauliflower Salad*

*Raisins | Carrots | Crispy Chickpeas/  
Coconut Curry Dressing*

#### *Wild Rice and Wheat Berry Salad*

*Smoked Duck | Caramelized Onion | Dried Cherries  
Arugula | Blood Orange Dressing*

#### *Roasted Beet Salad*

*Asian Pear | Goat Cheese | Candied Walnuts  
Frisee | Sherry Fig Vinaigrette*

#### *Pasta Salad*

*Grilled Vegetables | Slow Roasted Tomatoes  
Pesto-Parmesan Dressing*

#### *Soba Noodle Salad*

*Crisp Vegetables | Thai Basil | Toasted Sesame  
Ginger Dressing*

#### *Fingerling Potato and Kielbasa Salad*

*Grilled Leeks | Kennett Mushrooms  
Grainy Mustard Malt Dressing*

### **Soup Station**

*Roasted Pumpkin, Porter and Brie  
Cinnamon Croutons*

*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  
Dijon Sherry Cream Sauce*

*Bacon and Kale Stuffed Pork Loin  
Roasted Apples | Bourbon Cider Sage Jus*

*Butternut Squash-Shiitake and Quinoa Cannelloni  
Roasted Garlic Asiago Cream | Crispy Leeks*

*Creamed Corn Casserole*

*Maple Candied Yams, Marshmallow Brûlée*

*Roasted Autumn Vegetable Medley  
Brussels Sprouts, Carrots, Parsnips, Rutabagas, Cipollini*

**Kids' Corner**

*Carrot Sticks and Ranch Dipping Sauce  
Crispy Chicken Tenders with Honey Mustard and Barbecue Dipping Sauces  
Buttered Pasta | 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: \$49.00 plus 20% gratuity and 6% tax  
Children (ages 8 to12): \$24.00 plus 20% gratuity and 6% tax  
Children (ages 4 to7): \$18.00 plus 20% gratuity and 6% tax  
Children (ages 3 & under): Complimentary***