



Thanksgiving Celebration

CHOCOLATE
BALLROOM

Thursday, November 23, 2023
11:30am - 6:00pm

Adults: \$70.99
Children (ages 8 to 12): \$32.00
Children (ages 4 to 7): \$23.00
Children (ages 3 & under):
Complimentary

plus 23% service charge
and 6% tax

Mezza Table

Smoked and Cured Meats and Sausages
Grainy Mustard | Fall Vegetable Jardinière

Artisan Cheeses

Hand Crafted Local Farm House Cheeses

Table Grapes | Dried Fruits | Seasonal Berries Marcona Almonds
Crackers and Seasoned Lavash

Chili & Cilantro Labneh | Olive Bar | Tabbouleh

Citrus Hummus with Crumbled Feta

Heirloom Tomato-Basil Relish

Marinated Bocconcini | Grilled Vegetables

Spiced Pita Chips | Olive Baguette

Seafood Station

Spiced Peel & Eat Shrimp

Cocktail Sauce | Lemon

Bloody Mary Shrimp Shooters

Poached Shrimp | Celery Leaves | Horseradish

Fresh Shucked Oysters

Mignonette | Tabasco | Saltines

Salad Station

California Field Greens

Seasonal Toppings | House-made Dressings

Roasted Cauliflower Salad

Raisins | Currants | Carrots | Crispy Chickpeas Cilantro | Curried
Yogurt Dressing

Tuscan Kale Salad

Dried Cranberries | Roasted Butternut Squash
Toasted Pumpkin Seeds | Asiago Cheese / Grand Marnier
Vinaigrette

Roasted Beet Salad

Cara Cara Oranges | Herbed Goat Cheese
Candied Walnuts | Arugula | Citrus Vinaigrette

Orzo & Wilted Spinach Salad

Olive | Artichokes | Oven Cured Tomatoes
Garlic Parmesan Dressing

Soup Station

Kabocha Pumpkin & Butternut Squash Bisque,
House Smoked Bacon Lardons, Sage

Amish Chicken Corn Soup, Aromatic Vegetables, Fresh Herbs

Bakery Fresh Rolls and Whipped Butter

Carving Station

Herb Roasted Turkey Breast & Leg & Thigh Roast
Cranberry-Orange Relish | Natural Pan Gravy

Yukon Potato Puree | Wild Mushroom & Herb Dressing

Slow Roasted Prime Rib of Beef
Au jus and Horseradish Cream

Entree & Side Dishes

Atlantic Salmon "En Croute"
Creamed Spinach

Maple Smoked, Cider Brined Pork Roast
Apple Braised Savoy Cabbage | Grain Mustard Sage Jus

Sacchetti Pasta
Roasted Baby Bella | Artichoke Pesto Cream

Baked Cope's Cream Corn

Traditional Green Bean Casserole

Candied Yams, Pecan Crumble, Toasted Marshmallow

Garlic Herb Roasted Root Vegetables

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

Gluten Free Dessert Offerings

Warm Bread Pudding, Salted Caramel Ice Cream

Mint Scented Fruit Salad

Bar

Full Bar, Wine List, Build Your Own Bloody Mary's &
Mimosas (Additional Charges Apply)