



Thanksgiving Buffet

Thursday, November 26th

Chocolate Ballroom

Seating Times Between:

11:00 AM - 4:00 PM

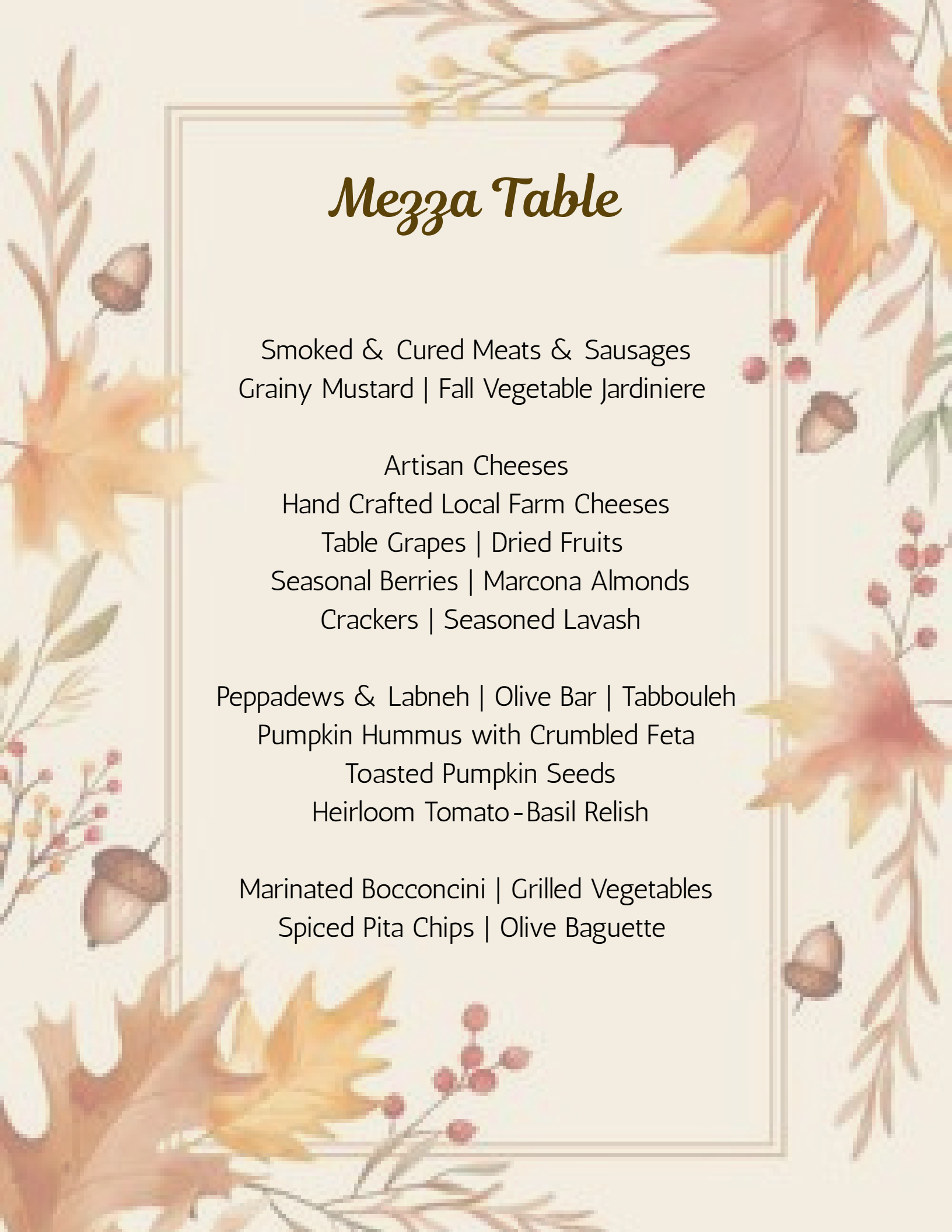
Adults - \$81

Ages 9 - 12 - \$38

Ages 3 - 8 - \$28

Ages 0 - 2 - Complimentary

A Service charge of 23% & 6%
PA Sales Tax Will Be Added to the
Final Price



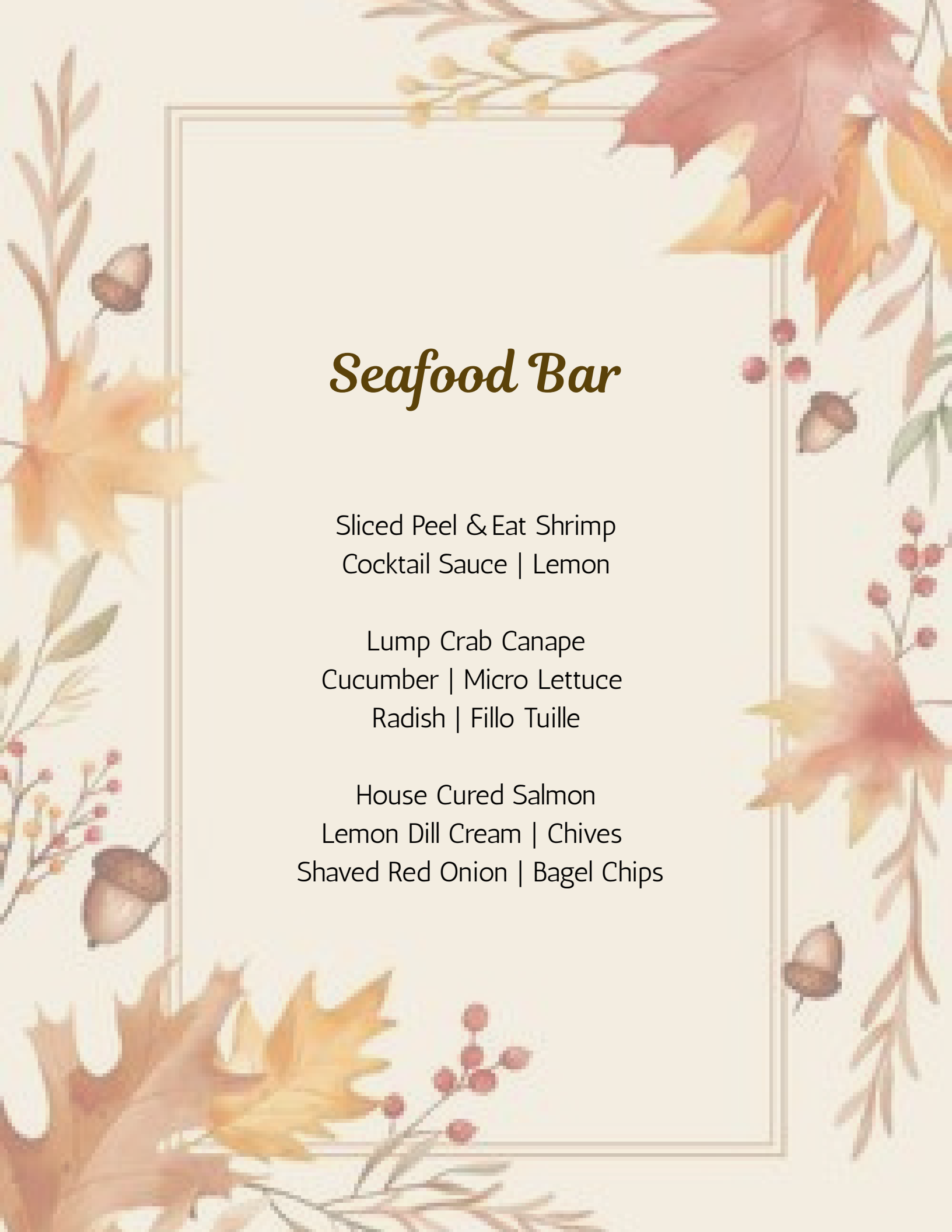
Mezza Table

Smoked & Cured Meats & Sausages
Grainy Mustard | Fall Vegetable Jardiniere

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

Peppadews & Labneh | Olive Bar | Tabbouleh
Pumpkin Hummus with Crumbled Feta
Toasted Pumpkin Seeds
Heirloom Tomato-Basil Relish

Marinated Bocconcini | Grilled Vegetables
Spiced Pita Chips | Olive Baguette

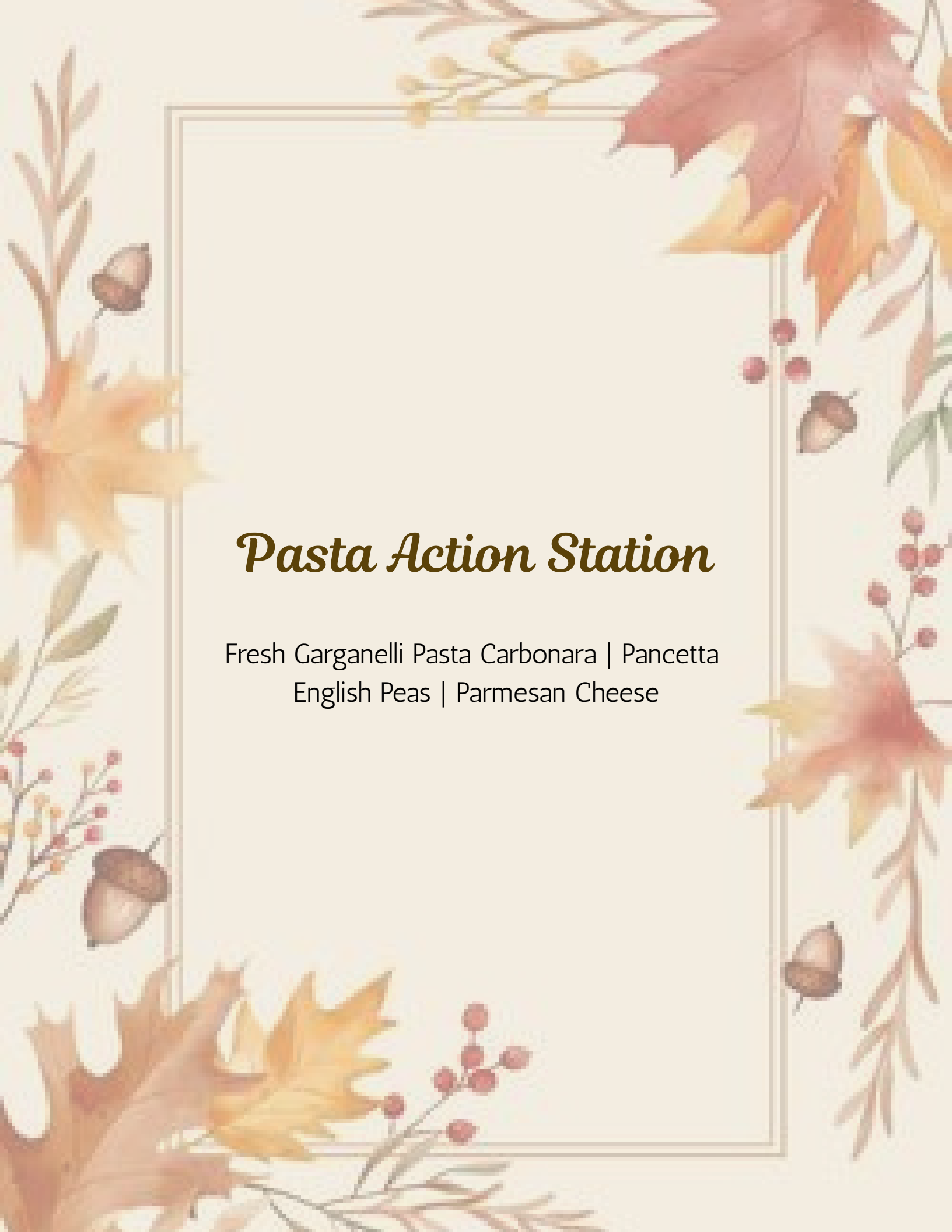


Seafood Bar

Sliced Peel & Eat Shrimp
Cocktail Sauce | Lemon

Lump Crab Canape
Cucumber | Micro Lettuce
Radish | Fillo Tuille

House Cured Salmon
Lemon Dill Cream | Chives
Shaved Red Onion | Bagel Chips



Pasta Action Station

Fresh Garganelli Pasta Carbonara | Pancetta
English Peas | Parmesan Cheese



Salad Station

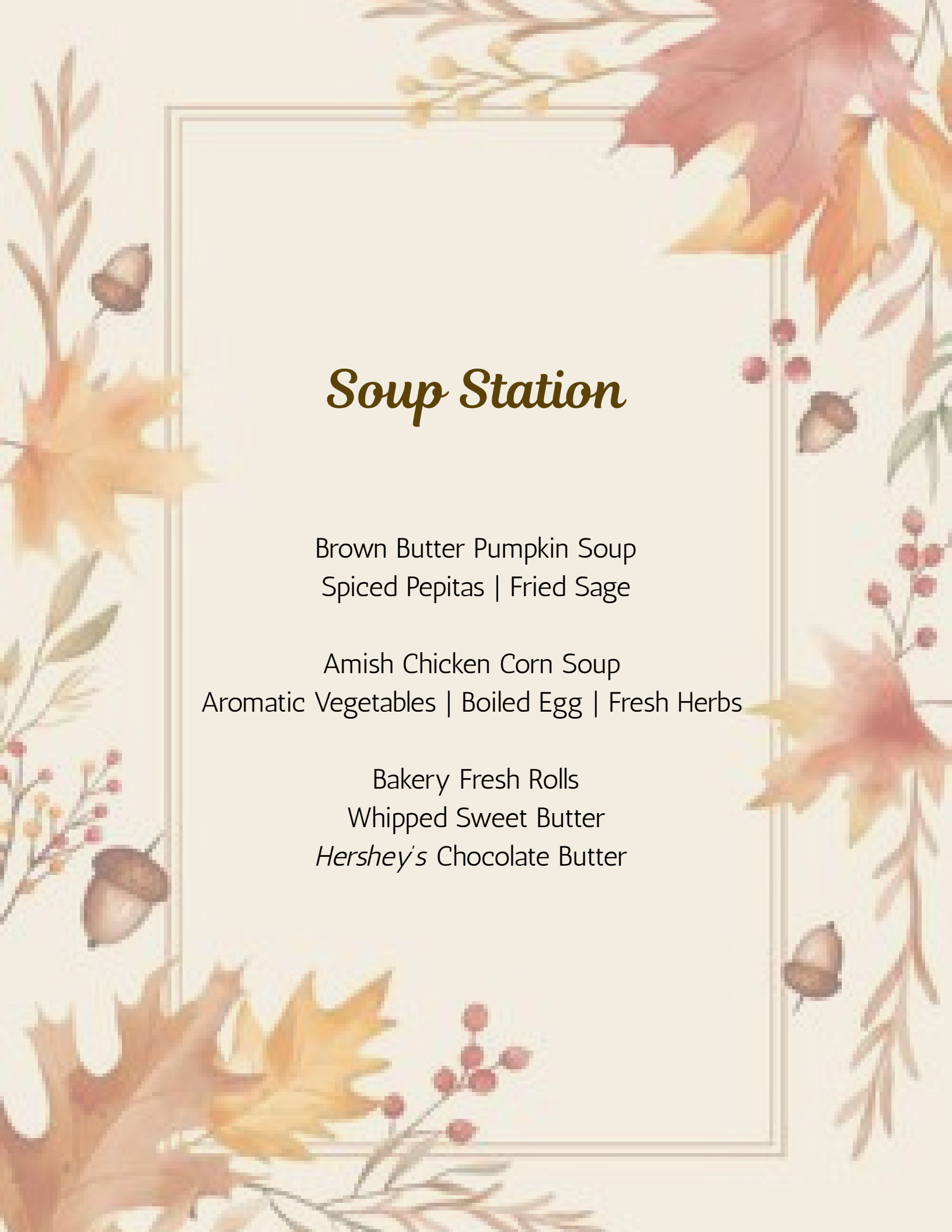
California Field Greens
Seasonal Toppings | House-made Dressings

Baby Gem Caesar Salad
Baby Gen | Shaved Fennel | Shaved Parmesan
Focaccia Croutons | Creamy Caesar Dressing

Autumn Burrata Salad
Roasted Delicata Squash | Pomegranate
Baby Arugula | Candied Pecans
Burrata Cheese | Apple Cider Vinaigrette

Roasted Beet Salad
Citrus Supremes | Herbed Goat Cheese Crumble
Candied Walnuts | Baby Kale | Citrus Vinaigrette

Orzo & Corn Salad
Roasted Corn Relish | Shaved Red Onion
Blistered Tomato | Garlic Red Wine Dressing

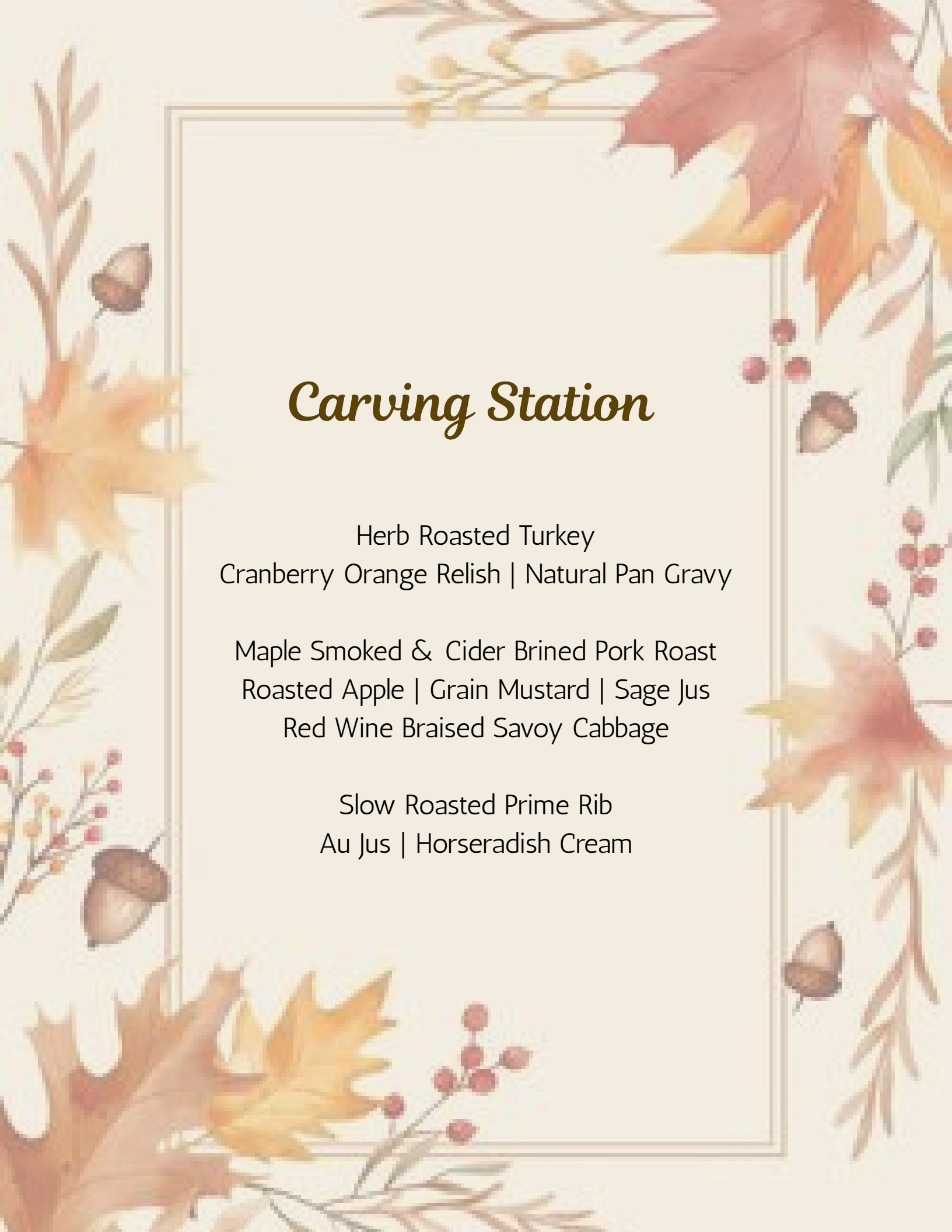


Soup Station

Brown Butter Pumpkin Soup
Spiced Pepitas | Fried Sage

Amish Chicken Corn Soup
Aromatic Vegetables | Boiled Egg | Fresh Herbs

Bakery Fresh Rolls
Whipped Sweet Butter
Hershey's Chocolate Butter



Carving Station

Herb Roasted Turkey
Cranberry Orange Relish | Natural Pan Gravy

Maple Smoked & Cider Brined Pork Roast
Roasted Apple | Grain Mustard | Sage Jus
Red Wine Braised Savoy Cabbage

Slow Roasted Prime Rib
Au Jus | Horseradish Cream

The background of the entire page is decorated with a delicate autumn theme. It features various types of leaves in shades of orange, yellow, and red, along with several acorns and small clusters of red berries. These elements are scattered around the perimeter of the page, framing the central text area. The central text is enclosed in a thin, light-colored rectangular border.

Entree & Side Dishes

Herb Crusted Salmon
Lemon Caper Beurre Blanc

Wild Mushroom Wellington | Spinach
Goat Cheese | Madeira Cream

Yukon Potato Puree | Traditional Dressing

Traditional Green Bean Casserole

Candied Yams
Pecan Crumble | Toasted Marshmallow

Garlic Herb Roasted Root Vegetables



Kid's Corner

Carrot Sticks | Ranch Dipping Sauce

Crispy Chicken Tenders
Honey Mustard | BBQ Dipping Sauce

Buttered Penne | Meatballs | Marinara Sauce

Macaroni & Cheese

Buttered Corn



Hershey Signature Desserts

Assortment of Holiday Cakes & Pies

Gluten Free & Vegan Dessert Offerings

Warm Pumpkin Spiced Bread Pudding
White Chocolate Creme Anglaise

Hershey's Chocolate Fountain
Pretzel Rods | All Strawberry Tower
Marshmallow | Pineapple |
Pound Cake | Graham Crackers