



# THANKSGIVING

## Grand Ballroom Buffet

NOVEMBER 28, 2024 SEATINGS 12PM-5:30PM

### SOUPS, CHILLED SALADS & BREAD DISPLAY

Cajun Shrimp, Corn & Potato Soup, Pumpkin Bisque  
Grand Salad Bar with all of the accompaniments

### CARVING STATION & ENTREES

Roasted Turkey Breast with turkey gravy  
NY Strip with balsamic demi and horseradish cream  
Glazed Ham with whiskey and cola glaze  
Apple Glazed Cod  
Cranberry and Rosemary Roasted Chicken  
Baked Salmon with brown butter sage sauce

### SEASONAL SIDES

Candied Yams, Green Beans, Traditional Stuffing, Sausage Stuffing,  
Creamed Spinach, Horseradish Mashed Potatoes, Corn Casserole  
Fingerling Potatoes, Roasted Cauliflower, Cranberry Sauce

### SHRIMP COCKTAIL BAR

### VARIETY OF CHILDREN'S FAVORITES

Chicken Fingers, Mac and Cheese, Tater Tots

### THANKSGIVING PIES & MINI PASTRIES

Chocolate Fountain, Smores Bar, Doughnut Wall, Assorted Mini Pies, Apple Pie Cupcakes, Pecan Bars,  
Pear Ginger Crisp, White Chocolate Cranberries, Blondies, Pumpkin Cheesecake, Spiced Chocolate  
Mousse, Sweet Potato Bundt Cake, Mini Cherry Tarts, Holiday Shooters, Sugar Cookie Bars

**\$64.95** Adults | **\$26.95** Children (Ages 5-10)

All non-alcoholic beverages are included. Prices are plus tax & gratuity. | 20% service charge added to groups of 6 or more.

**RESERVATIONS ARE REQUIRED: 215-616-8108**

*A credit card is required to hold a reservation for parties of 8 or more. Please ask about our cancellation policy.*

