



Thanksgiving Day Buffet Dinner

Thursday November 25, 2021

Accepting Reservations Between 11:00 a.m. and 7:30 p.m. • 215.699.9272

COLD SELECTIONS

Chilled Shrimp Cocktail • Shrimp and Scallop Ceviche • Mozzarella, Vine-Ripened Tomato and Fresh Basil
Charcuterie and Cheese Skewers • Caesar Salad • Granny Smith Apple Salad • Grilled Chicken
Haricots Verts Salad • Seasonal Deviled Eggs • and much more

CARVING STATION

ROASTED TURKEY

Served with a sausage & walnut stuffing,
country giblet gravy & cranberry relish

ROASTED TENDERLOIN OF BEEF

Served with our horseradish sauce béarnaise,
creamed horseradish or sauce au poivre



HOT SELECTIONS

MARYLAND CRAB CAKES

Pure jumbo lump blue crabmeat
classically prepared; with a stone
ground mustard sauce

TANGERINE-GRILLED SALMON

Tangy tangerine mustard glaze
& served on a pool
of citrus butter sauce

LOBSTER MAC & CHEESE

**MEDLEY OF ARTISANAL
EUROPEAN SAUSAGES**
Authentic German sauerkraut

POLYNESIAN STYLE SHRIMP

Light tempura batter; tossed
with toasted coconut and honey and
served with a sweet & sour sauce

ROASTED PORK TENDERLOIN

Wild mushroom and cognac
demi-glaze

MUSHROOM RAVIOLI

Light porcini cream sauce
& micro basil

Consuming raw or undercooked food may increase your susceptibility to foodborne illnesses



CHILDREN'S SELECTIONS

Chicken Nuggets • Tater Tots

VEGETABLES

Whipped Potatoes • Steamed Broccoli • Mashed Yams • Buttered Corn • Seasonal Vegetables • Creamed Spinach
Freshly Baked Rolls and Butter

DESSERT SELECTIONS

Miniature Pumpkin Pie • Miniature Cheesecakes • Chocolate Brownies • Pecan Honey Tarts • Fruit Tarts
Tiramisu Cups • Chocolate Mousse • Lemon Blueberry Tarts • Carrot Cupcakes • Coffee Eclairs
Chocolate-dipped Strawberries • Chocolate Caramel Cups • Miniature Crème Brûlée • Assorted Cookies
Fresh Fruit Display

BEVERAGE SELECTIONS

Coffee • Tea • Brewed Decaffeinated Coffee • Milk • Soda

Price: \$55 per person • Children 9 and under: \$16

