

THANKSGIVING BUFFET AT THE INN

ADULTS \$62 | KIDS (6-15) \$25 | KIDS (1-5) FREE

STARTERS

FRESH FRUIT DISPLAY WITH BERRIES, COCONUT

ASSORTED CHEESE FROM LOCAL TO INTERNATIONAL ASSORTMENT, DISPLAYED WITH NUTS, JAMS, MUSTARDS, BREADS AND CRACKERS

MEDITERRANEAN FLAVORS OF MIXED PITTED OLIVES, ASSORTED MARINATED PEPPERS, ROASTED PUMPKIN WITH DIPS

SPINACH AND ARUGULA SALAD WITH TOASTED PECANS, BLUE CHEESE, GRAPES, RED ONION AND BACON DRESSING

MEXICAN INSPIRED CAESAR SALAD WITH DRESSING, FOCACCIA CROUTONS, PARMESAN, GUACAMOLE AND TOMATO

YOU PEEL SHRIMP, POACHED WITH FENNEL AND LEMON, SERVED WITH COCKTAIL SAUCE
TOMATO SALAD "CAPRESE" STYLE WITH MARINATED MOZZARELLA, BASIL, RED ONION, AND OLIVE OIL

WINTER SALAD, ROMAINE HEARTS, ICEBERG LETTUCE POACHED BEETS, SWEET-PICKLED CARROTS, RED RADISH, TURNIP CURLS, WITH AN APPLE CIDER VINAIGRETTE

HOLIDAY SOUP

SPICED BUTTERNUT SQUASH AND PEAR BISQUE

ENJOY OUR CARVING STATION

FRESH ROASTED LANCASTER TURKEY CARVED IN FRONT OF YOU TOGETHER WITH ANGUS BEEF STRIP LOIN

GIBLET GRAVY, COGNAC SAUCE, THYME & PEPPER DEMI GLAZE AND JERSEY FRESH CRANBERRIES SAUCE

HOLIDAY ENTREES AND SIDES

TRADITIONAL STUFFING WITH KENNETH SQUARE MUSHROOMS

SWEET POTATO CASSEROLE TOPPED WITH PECANS AND MARSHMALLOWS

CREAMED GREEN BEANS BAKED WITH AMISH CHEDDAR CHEESE

ROASTED BRUSSEL SPROUTS, CAULIFLOWER, BUTTERNUT SQUASH, AND CARROTS

NORWEGIAN SALMON FILET WITH LEMON BUTTER SAUCE AND GREEN BREAD CRUST

MUSTARD SCENTED PORK TENDERLOIN WITH CORN PANCAKES AND BEER SAUCE

SPANISH PAELLA MADE WITH CHICKEN, CHORIZO, SHRIMP, MUSSELS, VEGETABLES AND SAFFRON RICE

SWEET ENDING TABLE

SWEET TABLE TO INCLUDE MAPLE CRANBERRY BREAD PUDDING, PIES, CAKES, PASTRIES AND HOT CIDER, COFFEE...

Consuming undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.
Please inform us of any dietary restrictions, so we may do our best to accommodate your needs.

LIONNE