



Thanksgiving Menu 2024

Seafood Display

Citrus Poached Shrimp, Jonah Crab Claws, Oysters
Pomegranate Mignonette, Remoulade, Cocktail Sauce, Lemon, Hot Sauce

~

House Smoked Trout
Horseradish Boursin Cream, Crispy Capers, Pickled Shallots, Crostini

~

Frutti Di Mare Salad
Shrimp, Calamari, Crawfish, Bay Scallop, Chickpea, Cucumber
Lemon-Herb Dressing

~

Smoked Salmon
Traditional Garnishes, Horseradish Cream, Bagel Chips

Fresh Fruit & Berries

Charcuterie & Artisan Cheese

Local and International Cheese
Brie with Salted Caramel and Pecan
BellaVitano, Jarlsberg Swiss, Horseradish Havarti

~

Hot Coppa, Soppressata, Prosciutto di Parma

~

Served alongside: Honeycomb, Fresh Figs, Dried Fruit, Cranberry Mostarda
Crostini and Crisp Flatbread

Salad Display

Cherry Tomatoes, Cucumbers, Carrots, Candied Pecans, Dried Cranberries
Feta Crumbles, Mix Cheese, Chickpeas, Rustic Croutons

Dressings

Herb Ranch, Blue Cheese, Balsamic Vinaigrette

Combination Salads

Turkey Confit Salad
Dried Apricots, Lacinato Kale, Roasted Delicata Squash
Apple Cider Dressing

~

Roasted Sweet Potato Salad
Spiced Pecans, Red Onion, Feta, Sage, Dried Cranberries
Orange Honey Vinaigrette

~

Brussels Sprout Salad
Red Cabbage, Bacon Lardons, Butternut, Toasted Almonds
Creamy Citrus Dressing

~

Golden Beet and Pomegranate Salad
Orange Marmalade, Chevre, Candied Walnuts
Tarragon Vinaigrette

Soup

Roasted Pumpkin and Apple Bisque
Savory Herbs
Assortment of Freshly Baked Rolls
Whipped and Chocolate Butter

Carving Station

Herb Roasted Turkey Breast
Braised Turkey Legs and Thighs
Traditional Stuffing, Turkey Gravy, Cranberry-Orange Relish
Roasted Sweet Potatoes, Brown Sugar Glaze

~

Rosemary Roasted Prime Rib
Au jus and Horseradish Cream

Entrees

Apple Cider Braised Pork

Roasted Delicata Squash and Brussels Sprouts

~

Seafood Cioppino

Fregola, Shrimp, Clams, Mussels, Atlantic Catch

Cippolini Onions, Tomato

~

Lamb Cassoulet

Cannellini Beans, Haricots Verts, Garlic Sausage

~

Roasted Whole Chicken

Fingering Potatoes, Carrots, Pearl Onions, Rosemary Chicken Jus

~

Rigatoni Pasta

Roasted Pepper, Olives, Swisschard, Chunky Tomato Sauce

~

Yukon Mashed Potatoes

~

Green Bean Casserole, Creamed Mushrooms

Crispy Onions

Kids Buffet

Apple Sauce

~

Macaroni & Cheese

~

Chicken Fingers

~

Carrots and Celery Sticks

~

Ranch Dressing, Honey Mustard, Barbecue Sauce

~

Assorted Cookies

Desserts

Pumpkin Pie

~

Chocolate Cream Pie

~

Peanut Butter Pie

~

Cranberry and Citrus Cheesecake

~

Pumpkin Roll

~

Raspberry and Chocolate Tarts

~

Petite Maple Pecan Pies

~

Caramel and Chocolate Cheesecake

~

Carrot Cake Cupcakes

~

Apple Crumb Tarts

~

Warm Apple Cobbler with Cinnamon Chantilly

Gluten Free

Apple Panna Cotta

~

Dark Chocolate and Almond Bark

~

Chocolate Dipped Pumpkin Brittle

~

Berries and White Chocolate Verrine

~

Pumpkin Crème Brulée

~

Sugar Free Strawberry Parfait

Adults \$76 per person (plus tax and gratuity)

Youth \$36 (plus tax and gratuity), ages 9-12

Children \$26 (plus tax and gratuity), ages 3-8

Reservations are strongly recommended, please call 717-534-8800

In order to better serve you and our other guests, all parties of 8 or more will have a single check

Dress code is resort casual, including stylish jeans and optional sports coats for men

Menu subject to change