



2016 THANKSGIVING BRUNCH

Grand Seafood Display

*White Wine Poached Shrimp, Snow Crab Claws, Littleneck Clams, Atlantic Oysters, New Zealand Mussels
Cranberry-Orange Mignonette, Cajun Remoulade, Cocktail Sauce, Lemon, Hot Sauce*

*Pomegranate-Vodka Cured Salmon
&
Smoked Norwegian Salmon*

Traditional Sides:

Chopped Egg, Capers, Red Onions, Tomatoes, Cucumbers, Cream Cheese, Toast Points

Shrimp, Bay Scallops, and Squid, Toasted Pecans, Lemon Miso Dressing

Spicy Clams, Roasted Tomatoes, Pickled Cucumbers, Charred Corn, Fresh Arugula

Smoked Bay Scallops, Dried Cranberries, Roasted Apples, Faro Grains, Citrus Vinaigrette

Salad Station

*Fall Mixed Greens
&*

Spinach, Red Endive, Frisée Mix

Assorted Vegetable and Pickled Toppings

Dressings

Fig-Balsamic Dressing

Creamy Ranch

Apple Cider Vinaigrette

Lemon-Basil Vinaigrette

Combination Salads

*Roasted Brussel Sprouts, Toasted Walnuts, Dried Cherries, Bulgur Wheat,
Apple Dressing*

*Shredded Broccoli and Kale Salad, Crispy Pancetta, Pecorino,
Dijon Vinaigrette*

*Toasted Quinoa Salad, Dried Cranberries, Toasted Pecans, Feta Cheese
Orange-Cranberry Dressing*

*Cous Cous Salad, Roasted Golden Beets, Raisins, Currants
Garlic Lemon Herb Oil*

Tapas

Roasted Pumpkin Hummus, EVO

Marinated Artichokes with Grilled Asparagus

Confit Turkey with Dried Fruits

Grilled Bread Selection

Appetizer Platters

Roasted Acorn Squash, Dried Fruit Chutney, Feta Cheese

Maple Glazed Chicken Roulades, Filled with Cranberry and Goat Cheese

Togarashi Seared Ahi Tuna, Pickled Cucumber-Bell Pepper Slaw

Cherry Glazed Smoked Pork Loin, Roasted Butternut Squash Puree, Crispy Shallots, Micro Green Salad

Fresh Fruit Display

Honey-Yogurt and Berry Coulis Sauce

Local and International Cheese Display

Apple Wood Smoked Cheddar, Humbolt Fog, Buttermilk Blue, Piave
Cranberry-Fig Chutney and Red Wine Mustard

Italian Cured Meats

Mortadella with Pistachios, Spicy Copa, Sopressata, Pepper-Crusted Salami
Assorted Pickles

Selection of Breads, Crisps, and Crackers

Smoothies

Spiced Pear Shooter

Banana Peanut Butter Smoothie

Soup Station

Turkey Corn Rivel Soup

Cream of Butternut and Apple Soup

Carving Station

Roasted Turkey Breast and Thighs
Roasted Root Vegetable Stuffing, Giblet Gravy,
Cranberry-Orange Chutney

Rosemary-Pepper Crusted Beef Sirloin
Merlot Sauce & Creamy Horseradish Sauce

Entrees

Sautéed Shrimp and Scallops, Creamy Polenta,
Tomato Bruere Blanc

Pine Nut Crusted Duck Breast
Brown Butter Glazed Spaghetti Squash, Sage Cream
Sauce

Braised Veal Stew, Pearl Onions, Carrots, Squash
Parsley Whipped Yukon Gold Potatoes

Fusilli Pasta, Acorn Squash, Carrots, Arugula, Toasted
Walnuts

Lemon Marinated Salmon
Heirloom Rice Blend, Tomato Ragout

Fig-Alferdo Sauce

Bacon-Wrapped Pork Loin
Roasted Brussel Sprouts and Butternut Squash
Whole Grain Mustard Sauce

Honey Glazed Carrots and Parsnips

Maple Roasted Sweet Potato and Yukon Potatoes

Desserts

Spiced Cream Cheese Crumb Cake
Classic Pumpkin Pie
Harvest Apple Crumb Pie
Pear Frangipane Tart
Pumpkin Swirl Cheesecake
Cinnamon Crème Brûlée (Gluten Free)
Black Forest Decadence (Gluten Free)
Hershey's Chocolate Cream Pie

Maple Caramel Blondie Panna Cotta (Gluten Free)
(Sugar-Free) Vanilla Berry Mousse
Honey Almond Bars
Cranberry Gingerbread Trifle
Peanut Butter Crème Tart
Dark Chocolate Mousse Cup (Gluten Free)
Caramel Apple Bread Pudding

Kids Buffet

Cold

Carrot, Celery, and, Cucumber Sticks, Cherry Tomatoes with Ranch and Peanut Butter Dip

Creamy Cole Slaw with Pineapple

PBJ&B Sandwiches; Peanut Butter, Jelly, and Banana

Fruit Cocktail with Maraschino Cherries, and baby Marshmallows

Hot

Mini Corn Dogs with Yellow Mustard

Three Cheese Baked Macaroni Casserole

Steamed Broccoli

Chicken Tenders & Sweet Potato Fries Honey Mustard & BBQ Sauces, Ketchup

Dessert

Assorted Cookies

Adults \$56.00 per person (plus tax and gratuity)

Youth \$28.00 per child, ages 9-12 years old

Children \$19.00 per child, ages 3-8 years old

Reservations strongly recommended, please call 717-534-8800

Brunch will be served in The Circular & Garden Terrace Ballroom

Dress Code is resort casual including stylish jeans & optional sport coats for men.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness,*