

Thanksgiving

GRAND BALLROOM BUFFET

THURSDAY, NOVEMBER 23, 2023

SEATINGS 12:00PM - 5:30PM

SOUPS, CHILLED SALADS & BREAD DISPLAY

Lentil & Cauliflower Soup, Roasted Pumpkin & Bacon Soup, Chilled Squash Salad, Fresh Fruit, Quinoa Salad, Caesar Salad, Autumn Salad - bibb lettuce, endive, farm greens, goat cheese, dried cranberries, tomatoes, apple shallot vinaigrette

ENTREES & CARVING STATION

Roasted Whole Turkey - with homemade gravy
Prime Rib - with horseradish sour cream and blueberry demi-glace
Brown Sugar & Rum Glazed Ham
Parmesan Crusted Cod
Honey Mustard Salmon
Creamy Tomato Baked Chicken

SEASONAL SIDES

Candied Yams, Corn, Green Beans, Traditional Stuffing, Sausage Stuffing, Broccoli Casserole, Garlic & Brown Butter Mashed Potatoes, Roasted Purple Potatoes, Roasted Brussels Sprouts with caramelized onions, Creamed Spinach, Cranberry Sauce

PEEL & EAT SHRIMP COCKTAIL & OYSTER BAR

VARIETY OF CHILDREN'S FAVORITES

Chicken Fingers, Mac and Cheese, Tater Tots

THANKSGIVING PIES & MINI PASTRIES

Pumpkin Pies & Pecan Pies, Chai Panna Cotta, Cranberry Upside Cake, Caramel Apple Crisp, Triple Chocolate Verrine, Feathery Fudge Cake, Pear Frangipane Tart, New York Cheesecake, German Chocolate Cupcakes, Doughnut Wall, Chocolate Fountain

\$64.95 Adults | \$26.95 Children (Ages 5-10) *Children (4 & under) complimentary.*

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 12 or more.

Please ask about our cancellation policy.

Normandy Farm

