

Normandy Farm

THANKSGIVING

GRAND BALLROOM BUFFET
NOVEMBER 27, 2025 SEATINGS 12PM-5:30PM

SOUPS, CHILLED SALADS & BREAD DISPLAY

BACON & CAULIFLOWER CORN CHOWDER

PUMPKIN BISQUE

GRAND SALAD BAR WITH ALL THE ACCOMPANIMENTS:

mixed greens, romaine, frisee, tomatoes, cucumbers, carrots, onions, hard boiled eggs, tortellini, roasted red peppers, goat cheese, cheddar cheese, parmesan cheese, dried cranberries, diced ham, marinated tofu, crispy onions, croutons, olives, quinoa, Caesar dressing, balsamic dressing, ranch, apple cider vinaigrette, pasta salad, potato salad

SHRIMP COCKTAIL BAR

CARVING STATION & ENTREES

ROASTED TURKEY BREAST WITH TURKEY GRAVY

NY STRIP WITH BALSAMIC DEMI AND HORSE RADISH CREAM

GLAZED HAM WITH BROWN SUGAR GLAZE

BAKED COD WITH CREAMY PARMESAN SAUCE

BAKED SALMON WITH BROWN BUTTER SAGE SAUCE

CRANBERRY AND ROSEMARY ROASTED CHICKEN

SEASONAL SIDES

CANDIED YAMS, GREEN BEANS, TRADITIONAL STUFFING,

SAUSAGE STUFFING, GARLIC MASHED POTATOES, BROWN

BUTTER AND THYME ROASTED POTATOES, ROASTED

BROCCOLI CROWNS, PASTA PRIMAVERA, CRANBERRY SAUCE

DESSERTS

ASSORTED MINI PIES, CRÈME BRULÉE SHOOTERS, PECAN BAR,

WHITE CHOCOLATE MOUSSE WITH CRANBERRY COMPOTE,

CHOCOLATE CHEESECAKE, PEAR GINGER CRISP, SALTED CARAMEL

TART, STICKY TOFFEE PUDDING, PUMPKIN COOKIES, SWEET POTATO

SQUARES, PUMPKIN CHOCOLATE CHIP CUPCAKES, CHOCOLATE

FOUNTAIN, DONUT WALL, & FRESH FRUIT

\$69.95 ADULTS | \$26.95 CHILDREN (AGES 5-10)

All non-alcoholic beverages are included. Prices are plus tax & gratuity. 20% gratuity 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 8 or more.
Please ask about our cancellation policy.*