



NORMANDY FARM

Thanksgiving

THURSDAY, NOVEMBER 26 2026

Grand Ballroom Buffet Seatings 11:30 AM - 5:30 PM

SOUPS & SALAD

- Chicken & Roasted Corn Chowder
- White Bean & Tomato
- Grand Salad Bar
with Assorted Rolls & Breads

SHRIMP COCKTAIL BAR

lemon & cocktail sauce

CARVING STATION

- Roasted Turkey Breast *with turkey gravy*
- NY Strip *with mushroom cream sauce and horseradish cream*
- Glazed Ham *with honey mustard sauce*

ENTREES

- Lemon Crab & Shrimp Linguine
- Baked Salmon *with cranberry bourbon glaze*
- Apple Cider & Cinnamon Braised Chicken Thighs
- Cheese Ravioli

SEASONAL SIDES

- Candied Yams
- Green Beans
- Traditional Stuffing & Sausage Stuffing
- Garlic Mashed Potatoes
- Brown Butter & Thyme Roasted Potatoes
- Roasted Broccoli Crowns
- Cranberry Sauce

DESSERTS

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|-----------------------------|---------------------------|------------------------------------|
| Assorted Mini Seasonal Pies | Pumpkin Brownie Bites | Vegan Chocolate Peanut Butter Bars |
| Chocolate Verine | Sour Cream Cheesecake | Crème Brulee Shooters |
| Pecan Bars | Cranberry Crumble Squares | Chocolate Fountain |
| Pear Ginger Crisp | Butter Cake | Doughnut Wall |

\$74.95 Adults | \$28.95 Children (Kid's Menu, 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

Prices are plus tax & gratuity. 20% service charge added to groups of 6 or more. A credit card is required to hold a reservation for parties of 8 or more. Cancellations must be made by Thursday 11/19 or you will be subject to a cancellation fee.

Farmer's Daughter VIP Club perks apply to à la carte dining only. Buffet purchases are excluded.