

Thanksgiving Buffet

Thursday, November 27, 2025 | 11am-3pm

Chef's Carving Station

Carved Cajun-Rubbed Turkey with Creole Butter | Carved Brown Sugar & Clove Glazed Ham

Chef's Featured Entrees

Steak Tips w/ Mushroom Cream & Buttered Egg Noodles | Seared Scallops with Butternut Risotto | Southern Chicken & Dumplings | Blue Crab Ravioli with Fire-Roasted Pepper Cream | Tuscan Portabella Parmesan | Wild Mushroom Ragu with Truffled Polenta

Chef's Featured Sides

Savory Cornbread & Wild Rice Dressing | Smashed Rosemary & Garlic Red Potatoes | Whipped Yukon Gold with Traditional Gravy | Bourbon Brown Sugar Crusted Sweet Potato Casserole | Baked Four Cheese Mac & Cheese | Baked Cream Corn | Herb Roasted Autumn Root Vegetable Medley

Soups, Salads, and Starters

Traditional Cranberry Orange Relish | Creamy Lobster Bisque | Roasted Pumpkin Soup with Spiced Pepitas | Maple Bacon Orzo Salad | Pickled Beets | Deviled Eggs | Mixed Greens Tossed Salad | Roasted Butternut & Kale Salad with Pomegranate, Feta & White Balsamic | Harvest Quinoa Salad with Cranberries, Pecans & Arugula | Whipped Feta & Cranberry Dip with Pita & Crackers | Flaky Biscuits & Assorted Breads with Honey Orange Cranberry Butter

Sweet Ending

Assorted Cakes | Pies | Baked Cinnamon Apples | Apple Cider Donut Holes | Fresh Fruit Display with Cherry Mascarpone Dip

Kids' Corner

Turkey Sliders | Mac & Cheese Bites | Pigs in a Blanket | Chicken Tenders | Buttered Egg Noodles | Sweet Potato Tots | Pudding

Prices: Adults: \$39.95 | Seniors: \$32.95 | Children (12 and under) \$15.95
Does not include PA sales tax or service charge of 20% for parties of 6 or more

For Reservations Call (814)808-2239 | Large Parties Welcome