

**THANKSGIVING DAY BUFFET**  
**HARRY'S SAVOY BALLROOM**  
**NOVEMBER 25, 2021**  
**1:00 – 6:00PM**

**APPETIZER DISPLAY**

- ◆ Golden Pineapple, Strawberries, Seedless Grapes
- ◆ Canterbury-Cured Smoked Salmon, Crisps & Accompaniments
  - ◆ Hand-pulled Mozzarella, Spiced Mediterranean Olives
- ◆ Arugula and Frisée Salad, Toasted Walnuts, Fresh Berries, Feta Cheese, Strawberry-Caramelized Shallot Vinaigrette
  - ◆ Truffle Scented Barley Salad, Roasted Bell Peppers
  - ◆ Asparagus Salad, Butternut squash, Pickled Onions
- ◆ Shrimp Cocktail
- ◆ Hot Crab and Artichoke Dip, Crisp Sourdough Croutons
  - ◆ Butternut Squash-Apple Bisque
- ◆ Variety of Freshly Baked Breads, Assorted Muffins

**CHEF'S CARVING STATION**

- ◆ Traditional Roast Turkey with Pan Gravy and Cranberry Relish
- ◆ Harry's Award-Winning Prime Rib au Jus, Horseradish Sauce

**MAIN ENTRÉES**

- ◆ Roasted Atlantic Salmon, Chipotle Lobster Cream Sauce
- ◆ Grilled Chicken, Crisp Pancetta, Cannellini Beans Stewed Tomatoes
- ◆ Roasted Pork Tenderloin, Herbed Wild Rice, Roasted Cremini Mushroom, Demi
  - ◆ Penne Pasta, Spinach, Butternut Squash, Cranberries, Beurre Noisette

**SIDE DISHES**

- ◆ Candied Sweet Potatoes ◆ Mashed Potatoes
- ◆ Traditional Stuffing ◆ Green Beans

**GRAND DESSERT BUFFET**

- ◆ Holiday Pumpkin Pie Bars ◆ Cranberry Cheesecake
- ◆ Apple Cranberry Bread Pudding ◆ Vanilla Cream Puffs
- ◆ Lemon Bars ◆ Mini Apple Tarts ◆ Cookies & Cream Bars
- ◆ Lemon Cream Shooters ◆ Almond Fruit Tarts ◆ Orange-Scented Cannoli
  - ◆ Chocolate Chip Cookies ◆ Peanut Butter Cookies
- ◆ White Chocolate Craisin Cookies ◆ Chocolate Mousse Shooters ◆ Spiced Cake Shooters
  - ◆ Dark Chocolate Mousse Cups (GF)

\$56.95 plus 22% service charge per person  
\$19.95 plus 22% service charge, children under 12  
Children under 5 are complimentary  
Non-alcoholic beverages included; menu subject to change