

THANKSGIVING DAY BUFFET
HARRY'S SAVOY BALLROOM
NOVEMBER 24, 2022
1:00 – 5:30PM

APPETIZER DISPLAY

- ◆ Golden Pineapple, Strawberries, Seedless Grapes (GF)
- ◆ Canterbury-Cured Smoked Salmon (GF), Crisps & Accompaniments
 - ◆ Hand-pulled Mozzarella (GF), Sundried Tomato & Shallot Relish
- ◆ Mixed Green Salad, Toasted Almonds, Gala Apples, Champagne Vinaigrette (GF)
 - ◆ Fresh Mushroom Salad, Lemon, Fine Herb, Chèvre (GF)
 - ◆ Asparagus Salad, Roasted Hubbard Squash (GF)
 - ◆ Shrimp Cocktail (GF)
 - ◆ Hot Crab and Artichoke Dip, Crisp Sourdough Croutons
 - ◆ Fairytale Pumpkin & Lobster Bisque (GF)
 - ◆ Variety of Freshly Baked Breads, Assorted Muffins

CHEF'S CARVING STATION

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

MAIN ENTRÉES

- ◆ Roasted Atlantic Salmon, Yuzu Truffle Cream (GF)
- ◆ Grilled Chicken Breast, Sweet Onion Confit, Walnut-Arugula Pesto (GF)
 - ◆ Braised Pork Cheeks, Cranberry Demi, Wilted Greens (GF)
- ◆ Cheese Tortellini, Roasted Zucchini & Eggplant, Rustic Tomato Sauce

SIDE DISHES

- ◆ Candied Sweet Potatoes (GF) ◆ Mashed Potatoes (GF)
 - ◆ Traditional Stuffing ◆ Green Beans (GF)

GRAND DESSERT BUFFET

- ◆ Spiced Pumpkin Pie with Vanilla Chantilly Cream ◆ Cranberry Bread Pudding with Vanilla Anglaise ◆ Apple Crumble with Brandy Sauce ◆ Milk Chocolate Brown Butter Blondies ◆ Oreo Cheese Bars ◆ Orange & Pumpkin White Chocolate Eclairs ◆ Bourbon Pecan Pie ◆ Dark Chocolate Pecan Brownies with Bourbon-Vanilla Sauce ◆ Chocolate Chip Cookies ◆ Peanut Butter Cookies ◆ Carrot Cake ◆ Red Velvet Cake ◆ Spiced Chocolate Pear Cake ◆ Coconut Cream Cake ◆ Dark & White Chocolate Mousse with Cranberry Compote (GF)

\$57.95 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