



THANKSGIVING DAY BUFFET
HARRY'S SAVOY BALLROOM
NOVEMBER 27th, 2025 1:00PM - 6:00PM

APPETIZER DISPLAY

- ♦ Golden Pineapple, Strawberries -GF
- ♦ Canterbury-Cured Smoked Salmon (GF) Crisps & Accompaniments
 - ♦ Baked Brie, Wild Maine Blueberry & Coriander Jam-GF
- ♦ Farm Greens Salad, Grape Tomatoes & Cucumbers, Red Wine Vinaigrette-GF
 - ♦ Asparagus & Fairytale Pumpkin Salad, Caramelized Onion-GF
 - ♦ Cannellini Bean, Roasted Pepper & Olive Salad
 - ♦ Shrimp Cocktail-GF
- ♦ Hot Crab and Artichoke Dip, Crisp Sourdough Croutons
 - ♦ Maryland Crab Soup
- ♦ Variety of Freshly Baked Breads

CHEF'S CARVING STATION

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

MAIN ENTRÉES

- ♦ Jumbo Lump Crab Cakes Lobster Cream Sauce
- ♦ Roasted Atlantic Salmon, Citrus & Herb Beurre Blanc-GF
- ♦ Braised Pork Loin, Spinach & Fontina, Reduction Glaze
- ♦ Cheese Tortellini, Tomato-Mushroom Basil Sauce

SIDE DISHES

- ♦ Traditional Stuffing ♦ Mashed Potatoes -GF
- ♦ Steamed Green Beans-GF ♦ Candied Sweet Potatoes-GF

GRAND DESSERT BUFFET

\$79.50 per adult, 12 and over
\$25 per child, children under 12
Children under 5 are complimentary

