

# ***Thanksgiving Buffet ~ Emerald Ballroom***

*Thursday, November 24<sup>th</sup> ~ 12:30pm-5:30pm*

Reservations Required ~ 973.827.5996, Ext. 3

## **Cold Buffet**

Assortment of Italian Meats, Salami & Locally Grilled Vegetables,  
Stuffed Baby Bell Peppers ~ Artisanal Cheese from the Tri Stat Area,  
Raisins on the Vine ~ Dried Stone Fruits  
Smoked & Pastrami Salmon & Rainbow Trout & Horseradish Crème & Roasted Beet Salad  
Heirloom Tomatoes, Mozzarella & Fresh Basil  
Pochuck Valley Farms Organic Greens & Caesar  
Montrachet Goat Cheese & Pine Island Beet Salad ~ Gourmet Breads & Rolls

## **Soup**

Home Made Roasted Butternut Squash Soup

## **Carving Station**

Carved Herb-Roasted Amish Turkey  
Pineapple Glazed Bone-in Smoked Home ~ Rifle Ranch Leg of Lamb  
Chestnut Stuffing ~ Giblet Gravy ~ Homemade Cranberry Sauce  
Maple Syrup Glazed Yams ~ Green Bean & Pearl Onion Casserole

## **Hot Buffet**

Braised Sterling Silver Roast Short Ribs with Pine Island Onions & Crimini Mushrooms  
Cedar Planked Salmon on Spinach with Sun Dried Tomato Sauce  
Whipped Yukon Gold Mashed Potatoes ~ Bracco Farms Autumn Vegetables  
Rotelli Vodka Sauce ~ Tortellini Alfredo ~ Snoop Winkel Farms Chicken

## **Dessert**

Pumpkin Pie ~ Pecan Pie ~ Cheese Cake ~ Fruit Tarts ~ Mini Pastries  
Warm Gala Apple Crumble ~ Skewered Fruit Display ~ Vahlrona Mousse Cups  
Chocolate Dipped Fruit

**\$42 Per Adult; \$18 Per Child (Ages 5-12); Free For Children 5 & Under**

*Price does not include applicable tax & gratuity.*

*18% service charge added to all parties of 6 or more & 7% NJ sales tax.*

Emerald Ballroom ~ One Wild Turkey Way, Hardyston, NJ 07419 ~ 973.827.5996, Ext. 3