



THANKSGIVING BUFFET

Gettysburg Hotel Grand Ballroom

Thursday, November 28th, 2019
11:00 a.m. – 3:00 p.m.

SOUP

New England Clam Chowder with Oyster Crackers
Sweet Potato and Apple Bisque with Buttered
Maple Syrup

SALAD STATION

Fresh Garden Greens with Assorted Dressings and
Toppings • Chopped Romaine Salad • Antipasto
Salad • Red Jacket Potato Salad • Marinated
Mushroom and Artichoke Salad • Roma Tomato,
Cucumber Salad • Tuna Macaroni Salad • Broccoli
and Dried Cranberry Salad

IMPORTED & DOMESTIC FRUIT & CHEESE

An assortment of domestic and imported aged and
smoked Cheeses with seasonal Fruits and Berries

CHARCUTERIE

Including Smoked and Cured Meats, Assorted
Pâtés, and Smoked Seafood

CARVING STATION

Traditional Carved Turkey with Giblet Gravy •
Sage Stuffing • Sausage Stuffing • Apricot Glazed
Ham

ENTRÉES & SIDES

Medallions of Roasted Sirloin of Beef with Shallot
Demi-Glaze • New England Seafood Casserole •
Atlantic Salmon with a Citrus Cranberry Butter •
Seared Breast of Chicken with Dried Cherries and
Black Currants • Roasted Corn in an Herbed
Cheese Sauce • Sweet Potato Casserole with
Caramel and Sticky Bun Streusel • Traditional
Mashed Potatoes • Brussels Sprouts with Buttered
Carrots • Butternut Squash Puree

DESSERT STATION

Pumpkin Pie • Apple Pie • Pecan Pie • Peach
Cobbler • Chocolate Fondue • Assorted
Cheesecakes • Assorted Mini Desserts

Adults \$34.00 | Seniors (65 & over) \$27.00 | Children (12 & under) \$14.95 | Children (under 4) Free

*Prices do not include tax and gratuity.
For reservations, please call (717) 337-2000*