

A TRADITIONAL THANKSGIVING BUFFET

At The

PENNSYLVANIA HOTEL

\$22.95 per Adult

\$11.50 per Child ages 6 to 12 years

Seatings from 11:30am to 4:30pm

Please call 814.863.5090 for Reservations

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*Chef Carved Penn State Roast Turkey*

*Bread Stuffing with Dried Cranberries*

*Corn Bread Dressing with Onions, Peppers and Spicy Sausage*

*Cranberry-Orange Relish*

*Giblet Gravy*

*Roasted Butternut Squash and Wild Rice Soup*

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Peel Your Own Shrimp

Smoked Salmon

Assorted Pates and Terrines with Lingonberry Sauce

Garden Salad with Assorted Dressing

International Cheese Display

Tossed Gardens Salad with Assorted Dressings

Fresh Crudités

Fresh Baked Bagels, Cream Cheese

Bread Display to include Cheddar Biscuits and Cornbread

Grilled and Marinated Vegetable Display

Broccoli Salad with Bacon and Currants

Shrimp and Scallop Salad

Sesame Chicken Salad with Asian Vegetables and Lo Mein Noodles

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*Dinner Fare*

*Glazed Smoked Ham with a Dried Apricot, Mango and Rum Sauce*

*Baked Smashed Candied Sweet Potatoes with Apples, Spiced Pecans and Marshmallows*

*Coffee Roasted Fillet of Salmon with Fruit Relish and, Coconut Beurre Blanc*

*Roulade of Beef with Herb Spaetzle, Sauce Bordelaise*

*Roasted Parsnips, Spaghetti Squash and Broccoli*

*Open-faced Peach Pancake, with Spiced Pecans*

*Eggplant and Cheese Ravioli with a Baby Spinach Alfredo Sauce*

*Roasted Fall Vegetable, Wild Mushroom and Boursin Strada*

*Scalloped Potatoes*

*Mashed Potatoes with Giblet Gravy*

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Desserts to include

Pumpkin Pie, Pecan Tart, Chocolate Mousse

Pumpkin Cheesecake, Pennsylvania Maple Flan

Fruit Tart, Double Chocolate Cake

Fresh Fruit Display

Apple and Pear Crisp with Creamery Ice Cream