

Mendenhall Inn

2017 Thanksgiving Day Buffet

12:00pm - 7:00pm

Call for Reservations: (610)388-1181

323 Kennett Pike, Route 52, Mendenhall, PA 19357

Warm Mulled Cider
Chilled Juices, Milk and Soda
Coffee, Decaffeinated Coffee and Herbal Teas
(Cash Bar Available for Alcoholic Beverages)

Appetizer and Salad Buffet

Sliced Fresh Fruit, North American Smoked Salmon & Trout, Gourmet Seafood Salad, Cucumber Encrusted Poached Salmon
Warm Spinach and Crab Dip with New York Style Flat Bread, Peel and Eat Shrimp, Chilled Lemon Infused New Zealand Mussels with Sweet Chili
Mousse, Wild Mushroom Soup, Crab Bisque Soup, Classic Caesar Salad & Mesclun Green Salad Bar, Grilled Asparagus & Assorted Vegetables
with a Drizzled Balsamic Reduction, Caprese Salad, Cobb Salad, Ratatouille Salad, Classic Caesar Salad,
Pesto, Tomato, Crab & Locatelli Bruschetta & Corn Bread

Antipasto Station

Prosciutto Ham, Capicola, Genoa Salami, Assorted Imported Cheeses, Cherry Peppers, Marinated Artichokes
Roasted Red Peppers, Grilled Asparagus with Balsamic Vinaigrette, Kalamata Olives, Stuffed Pepper Shooters

Dinner Buffet

Fresh Baked Ham

Pineapple Cranberry Salsa

Broiled Crab Cakes

Served with Cocktail and Tartar Sauce

Salmon & Flounder Scampi

Fillet of Flounder & Salmon Sautéed with Garlic, White Wine, Lemon & Bay Shrimp

Chicken Mediterranean

Seasoned Breast of Chicken with Sautéed Spinach, Fire Roasted Red Peppers and Smoked Mozzarella
Accompanied by a Fresh Tomato Basil Sauce & Rich Balsamic Reduction

Garden Vegetable Wellington Accompanied with Portabella Napoleon

Oven Roasted Garden Vegetable Wellington Wrapped in a Flaky Crust Baked to Perfection. Accompanied by a Portabella and Grilled Vegetables
with Mozzarella Cheese, Served with a Rich Roasted Red Pepper Sauce.

Starch & Vegetable

Bourbon Maple Glazed Sweet Potatoes, Roasted Garlic Mashed Potatoes, Classic Wild Rice
Sundried Cranberry & Sweet Sausage Stuffing, Fresh Country Relish, Mixed Seasonal Vegetable

Action Stations

Carving Station with Roast Turkey / Prime Rib / Leg of Lamb

Pasta Pronto Station

Tri-Color Penne Pasta & Chef's Ravioli of the Day

Baby Shrimp, Italian Sausage & Crabmeat

Tomato Basil & Roasted Garlic Alfredo Sauces

Wild Mushroom Flambé Station

Blend of Local Wild Mushrooms Sautéed with Garlic and Brandy
Finished with Asiago Cheese and Cream, Served with Mushroom Risotto

Assortment of Cakes and Seasonal Pies

Chocolate Mousse Cups, Peanut Butter Cupcakes, Chocolate Cupcakes, Red Velvet Cupcakes, Vanilla Bean Cupcakes, Toffee Crunch Blondies,
Apple Crumb Cake, Lemon Crumb Bars, 7 Layer Bars, Chocolate Peanut Butter Stackers, Summer Berry Stackers, Chocolate Chunk Brownies, Oreo
Brownies, Luscious Lemon Bars, Funnel Cake, Apple Pie, Coconut Custard Pie, Pumpkin Pie

Gourmet Chocolate Fountain

Featuring Dark Chocolate with Dipping Items to Include Strawberries & Pineapple,
Pretzel Rods, Marshmallows, Graham Crackers, Rice Krispie Treats, Pirouette Cookies

Dessert Flambé Station

Bananas Foster and Apple Crisp

\$42.00 per person • \$21.00 for children under 12 • Complimentary for children under 4
All Prices Are Subject to Tax and Service Charge