

Mendenhall Inn

2019 Thanksgiving Day Buffet

12:00pm - 7:00pm

Call for Reservations: (610)388-1181

323 Kennett Pike, Route 52, Mendenhall, PA 19357

Beverages

All Non Alcoholic Beverages are Complimentary

Cash Bar for all Alcoholic Beverages

Bottles of Wine Available for Purchase

Fresh Seafood Display

Cucumber Encrusted Poached Salmon, Assorted Smoked Fishes, Peel and Eat Shrimp, Gourmet Seafood Salad, Chilled Lemon Infused New Zealand Mussels with Sweet Chili Mousse, Ahi Tuna

Antipasto Display

Prosciutto Ham, Capocola, Genoa Salami, Assorted Imported Cheeses, Stuffed Cherry Peppers, Marinated Artichokes, Roasted Red Peppers, Kalamata Olives, Grilled Asparagus and Assorted Vegetables with a Drizzled Balsamic Reduction, Pesto, Tomato, Crab and Locatelli Bruschetta, Assorted Fresh Baked Breads Served with Herb Olive Oil Dip

Appetizers and Salads

Grilled Portabella Mushrooms and Roasted Red Peppers, Thai Chicken Salad, Caprese Salad, Classic Caesar Salad, Crab Spinach and Artichoke Dip, Mesclun Green Salad Bar

Soup

Mushroom Bisque, Lobster Bisque

Dinner Buffet

Mendenhall Signature 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

Open Faced Portabella Napoleon with Tomato Basil Sauce

Fresh Portabella Mushroom Filled with Grilled Garden Vegetables, Layered with Mozzarella Cheese and Tomato Basil Sauce.

Starch & Vegetable

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

Carving Stations

Carving Station with Roast Turkey / Prime Rib

Action Stations

Pasta Pronto Station

Tri-Color Penne Pasta & Cheese Tortellini
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 Saffron Rice

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, Apple Pie, Coconut Custard Pie, Pumpkin Pie

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

Sliced Bananas in a light caramel sauce, Flambéed with banana liqueur and Myers Rum served over Haagen-Dazs Vanilla Ice Cream

\$43.00 per person • \$21.00 for children under 12 • Complimentary for children under 4

All Prices Are Subject to Tax and Service Charge