HERSHEY LODGE

Thanksgiving Celebration

CHOCOLATE BALLROOM

THURSDAY, NOVEMBER 28, 2024 11:30AM - 5:00PM LAST SEATING AT 4:30PM

ADULTS: \$76.00 CHILDREN, AGES 9 TO 12: \$36.00 CHILDREN, AGES 3 TO 8: \$26.00 CHILDREN, AGES 0-2: COMPLIMENTARY

ALL PRICING EXCLUDES ALCOHOL AND 23% GRATUITY AND 6% TAX

Mezza Table

Smoked and Cured Meats and Sausages Grainy Mustard | Fall Vegetable Jardiniere

Artisan Cheeses

Hand Crafted Local Farm House Cheeses Table Grapes | Dried Fruits | Seasonal Berries Marcona Almonds | Crackers & Seasoned Lavash

Peppadews & Labneh | Olive Bar | Tabbouleh Pumpkin Hummus with Crumbled Feta, Toasted Pumpkin Seeds Heirloom Tomato-Basil Relish Marinated Bocconcini | Grilled Vegetables Spiced Pita Chips | Olive Baguette

Seafood Station

Spiced Peel & Eat Shrimp Cocktail Sauce | Lemon

Seafood Terrine Canape Cucumber | Micro Lettuce | Radish | Dill

Pasta Action Station

Manilla Clams | Fresh Orecchiette Pasta | Marinara Herb Brodo | Parmesan

Salad Station

California Field Greens Seasonal Toppings | House-Made Dressings

Baby Gem Caesar Salad Baby Gem | Shaved Fennel | Shaved Parmesan | Focaccia Croutons Creamy Caesar

> Roasted Butternut Squash Salad Pomegranate | Tuscan Kale Toasted Pumpkin Seeds | Feta Cheese White Balsamic Vinaigrette

Roasted Beet Salad Cara Cara Oranges | Herbed Goat Cheese Candied Walnuts | Arugula Citrus Vinaigrette

Orzo & Artichoke Salad Olives | Roasted Red Onion | Sun Dried Tomatoes Garlic Red Wine Dressing

Soup Station Spiced Pumpkin & Butternut Squash Bisque House Smoked Bacon Lardons, Sage

Amish Chicken Corn Soup Aromatic Vegetables, Boiled Egg, Fresh Herbs

Bakery Fresh Rolls Whipped Sweet & Hershey Chocolate Butter



Carving Station

Herb Roasted Turkey Breast, Leg & Thigh Cranberry-Orange Relish | Natural Pan Gravy

Maple Smoked, Cider Brined Pork Roast Apple Braised Savoy Cabbage | Grain Mustard Sage Jus

> Slow Roasted Prime Rib of Beef Au Jus & Horseradish Cream

Entree & Side Dishes

Herb Crusted Salmon

Chicken Fricassee

Yukon Potato Puree | Traditional Dressing

Baked Cope's Cream Corn

Traditional Green Bean Casserole

Candied Yams, Pecan Crumble, Toasted Marshmallow

Garlic Herb Roasted Root Vegetables



Kids' Conner Carrot Sticks & Ranch Dipping Sauce

Crispy Chicken Tenders with Honey Mustard & Barbeque Dipping Sauces

Buttered Penne | Meatballs | Marinara Sauce

Mac N' Cheese

Buttered Corn

Jell-O & Chocolate Mousse Cup

Hershey Signature Desserts

Assortment of Holiday Cakes & Pies, Cookies & Candies

Gluten Free Dessert Offerings

Warm Hershey Chocolate Bread Pudding, Bourbon Caramel Sauce, Vanilla Ice Cream

Mint Scented Fruit Salad