



Chocolate Ballroom Thanksgiving
Thursday, November 24, 11:30AM - 6:30PM

Mezza Table

Smoked and Cured Local Meats and Sausages
Artisanal Cheeses
Grainy Mustard | Fig Paste | Table Grapes | Seasonal Berries | Marcona Almonds
Crackers | Flatbreads

Baba Ghanoush | International Olive Bar | Roasted Red Pepper Hummus
Tabbuli | Heirloom Tomato-Basil Relish | Marinated Buccconcini | Pickled Artichokes
Grilled Naan | Bruschetta

Goat Cheese Tart
Caramelized Onion | Sundried Tomatoes | Dates

Seafood Station

Sesame Seared Ahi Platter
Udon Noodle Salad | Toasted Nori | Soy Dressing | Wasabi Aioli

Poached, Chilled Shrimp
Smoked Salmon & Sable
with Traditional Accoutrements
Clams on the Half shell
Oyster Shooters
Shallot Mignonette | Tomato-Horseradish Coulis | Tabasco | Lemon

Salad Station

Winter Greens | Seasonal Toppings | House-made Dressings
Curried Cauliflower Salad | Currants | Chickpeas
Wheat berry and Wild Rice Salad | Pumpkin Seeds | Parsnips | Apricot Dressing
Rotini Pasta Salad | Roasted Vegetables | Toasted Pine Nuts | Pesto Dressing
Cannellini Bean and Smoked Duck Salad | Caramelized Leeks | Roasted Peppers | Truffle Vinaigrette
A la Grecque Salad | Local Mushrooms | Celery Hearts | Baby Fennel | Cipollini Onion

Soup Station

Roasted Vegetable "Mulligatawny"
Tart Apple | Toasted Almonds | Crème Fraiche

Egg Station

Personally Prepared
Cage Free Egg Omelets
with Traditional Ingredients
(Low Cholesterol Egg Beaters
and Egg Whites are Available)

French Toast & Pancake Station

(Prepared on the EVO)

Hershey's Chocolate or
Tahitian Vanilla Bean Battered Brioche
and
Buttermilk Pancakes

Fruit Toppings | Maple Syrup | Chocolate Butter | Whipped Cream | Hershey's Chocolate Chips

Carving Station

Roasted, Herb Rubbed Turkey Breast
Cranberry-Orange Relish | Natural Pan Gravy
Mashed Yukon Potatoes | Celery-Sage Dressing
Charred, Peppered Beef Strip Loin | Horseradish Cream | Madeira Sauce

Entrée & Side Dishes

Apple Wood Smoked Steelhead | Winter Root Hash | Tarragon-Mustard Butter
Plum Stuffed Pork Loin | Cider Braised Kale
Port Wine Pan Sauce
Toffee Candied Yams | Marshmallow Brule
Thyme Roasted Tri-color Carrots
Maple Glazed Acorn Squash

Kids Corner

Crispy Chicken Tenders with Dipping Sauces
Penne & Meatballs Marinara
Thick Style Focaccia Pizza
Mac & Cheese
Buttered Corn
Fruit Jell-O

Hershey® Lodge Signature Desserts

Chocolate Fountain
Fresh & Dried Fruits | Pretzels | Pound Cake | Marshmallows

Pumpkin Pie with Chantilly Cream
Chocolate Chip Pecan Pie
Flourless Chocolate Cake
Warm Bread Pudding with Crème Anglaise
White Chocolate Cranberry Cheese Cake
Apple Crumble with Cinnamon Oat Topping
Sugar Free & Gluten Free Dessert Offerings

Pricing

Adults: \$41*; Children (ages 3 to10): \$23*; Children (ages 2 & under): Complimentary

Reservations required, please call 717-534-8601.

Menu subject to change without notice.

**Excludes 20% gratuity and 6% tax*