

thanksgiving menu 2025



\$48 PER PERSON

CHILDREN 12 TO 15 - \$24
CHILDREN 5 TO 11 - \$12
CHILDREN UNDER 5 - FREE

COLD

Artisanal Breads, Assorted Butters and Spreads

Charcuterie Board – Local and Imported Cured Meats and Cheeses, Olives, Pickled Vegetables, Fruit Preserves, and Mustards

Tossed Garden Salad

Spinach Salad – Apple, Brie, Warm Bacon Dressing

Charred Bean Salad (GF)

Waldorf Salad (GF)

Shrimp Cocktail (GF/DF)

Smoked Swordfish Mousse, Pumpernickel Toast Points

Seared Ahi Tuna, Ginger Rice Noodles, Blood Orange Gastrique (DF)

HOT

Carved Turkey (GF), Giblet Gravy (DF), Cranberry Sauce (GF/DF)

Pumpkin Bisque (GF)

Broiled Flounder, Lobster Newburg Sauce (GF)

House Made Pastrami, Braised Cabbage, Mustard Demi (DF)

Autmn Pappardelle – Roasted Squash, Braised Kale, Onion Soubise, Gorgonzola, Spiced Apple Risotto, Pepitas (GF)

Traditional Mashed Potatoes (GF)

Classic Sage Stuffing

Green Bean Almondine (GF)

Roasted Brussels Sprouts, Pecans, Cranberries (GF/DF)

KIDS TABLE

Chicken Tenders

Tater Tots

Mac N' Cheese

Steamed Carrots and Green Beans (GF/DF)

Apple Sauce (GF/DF)

SEASONAL DESSERTS

Pumpkin Pie

Chocolate Treats

Apple-Cinnamon Bread Pudding

Berkey Ice Cream

Much More.....



The Penn Stater
Hotel & Conference Center