

thanksgiving

Thanksgiving Day • November 22, 2018

Normandy Farm

- GRAND BALLROOM BUFFET -

SEATINGS 11AM - 5:30PM

ENTREES & CARVING STATION

- Roasted & Cured Turkey
- Prime Rib with Horseradish Cream Sauce & Cherry Demi Glace
- Red Snapper with White Wine Sauce
- Bourbon & Molasses Glazed Ham
- Cranberry & Sunflower Crusted Salmon
- Chicken Picatta

SEASONAL SIDES

Sweet Potatoes, Green Beans, Traditional Stuffing, Broccoli Casserole, Cranberry Sauce, Roasted Onion & Garlic Red Bliss Mash, Creamed Corn, Roasted Pumpkin & Herb Tofu, Sausage & Mushroom Stuffing, Baked Ziti

SOUPS & SALADS

Seafood Chowder, Kabocha Squash Soup, Roasted Brussels Sprouts Salad, Fruit Salad, Beet Salad, Spinach & Roasted Pear Salad, Mixed Green Salad

ASSORTED BREAD DISPLAY

VARIETY OF CHILDREN'S FAVORITES

Chicken Nuggets, Mac & Cheese, Tater Tots, Green Beans

HOLIDAY PIES & DESSERTS

5 Types of Farm Fresh Pies, Mini French Pastries, Brownies, Cheesecakes, Truffles, Chocolate Fountain, and More!

\$45.95 ADULTS | \$16.95 CHILDREN

*Plus tax & service charge, 20% service charge added to groups of 6 or more.
All non-alcoholic beverages are included.*

RESERVATIONS ARE REQUIRED: 215-616-8300
1401 MORRIS ROAD, BLUE BELL PA | NORMANDYFARM.COM