

Grand Thanksgiving Buffet

A THANKSGIVING FEAST IN THE HEART OF THE WHITE MOUNTAINS

Thursday, November 26, 2026

Seatings every 15 minutes from 12:00 PM through 5:15 PM

CHILLED SEAFOOD AND RAW BAR

Chilled Poached Shrimp

Cocktail sauce, lemon and horseradish

New England Oysters on the Half Shell

Apple-cider mignonette,
lemon and hot sauce

Smoked Salmon Display

Cucumber, capers, pickled red
onion, dill cream and rye crisps

SOUP

Roasted Butternut Squash and Apple Bisque

Maple cream and toasted pumpkin seeds

SEASONAL SALADS

Autumn Harvest Greens

Roasted pears, dried cranberries, goat
cheese and maple-cider vinaigrette

Roasted Beet and Citrus Salad

Baby arugula, orange segments
and citrus vinaigrette

HARVEST BREAD TABLE

Warm Parker House Rolls

Brushed with butter and
finished with sea salt

Cranberry-Walnut Bread

Rosemary Focaccia
Olive oil and flaky sea salt

Individual Cornbread Muffins

Gluten-Free Rolls
Available upon request

Butters and Spreads

Whipped salted butter, maple butter,
cranberry-orange butter and apple butter

CHEF-ATTENDED CARVING STATION

Herb-Roasted Turkey

Rich pan gravy, cranberry-orange
relish and traditional cranberry sauce

Maple-Brown Sugar Glazed Ham

Whole-grain mustard cream
and spiced apple chutney

Garlic and Rosemary- Crusted Roast Sirloin of Beef

Red wine jus and horseradish cream

SIGNATURE ENTRÉES

Roasted Atlantic Salmon

Apple-cider glaze, roasted
shallots and lemon-herb butter

Roasted Butternut Squash Ravioli

Sage cream and toasted pumpkin
seeds; vegetarian preparation

TRADITIONAL THANKSGIVING SIDES

Yukon Gold Mashed Potatoes

Whipped with butter and cream

Traditional Sage and Onion Stuffing

Celery, aromatic herbs
and golden baked edges

Sweet Potato Casserole

Brown sugar-pecan crumble

Green Bean and Mushroom Casserole

Finished with crispy shallots

Roasted Carrots and Brussels Sprouts

Maple-balsamic glaze

CHILDREN'S BUFFET

Crispy Chicken Tenders

Honey mustard and ketchup

Baked Three-Cheese Macaroni

Creamy cheese sauce and a golden finish

Buttered Sweet Corn

Fresh Fruit

Children are also welcome to enjoy
the complete Thanksgiving buffet.

GRAND THANKSGIVING DESSERT ISLAND

Traditional Pumpkin Pie

Vanilla whipped cream

Pecan Pie

Rich pecan filling in a flaky pastry crust

Cranberry-Orange Cheesecake

Seasonal cranberry topping

Chocolate Ganache Cake

Warm Apple Crisp

Buttery crumble topping and vanilla sauce

Miniature Maple Pots de Crème

Apple-Cider Doughnut Bites

Chocolate-Dipped Shortbread and Decorated Autumn Sugar Cookies

Vanilla whipped cream
and salted caramel sauce

INCLUDED BEVERAGES

Coffee, hot tea, iced tea, water,
hot chocolate and hot apple cider

A full bar offering beer, wine, spirits and
cocktails will be available. Alcohol and
specialty beverages are charged separately.

PRICING

Adults ages 13 and older	\$105
Children ages 6-12	\$45
Children ages 2-5	\$25
Children under age 2	Complimentary

Pricing includes applicable tax and fees.

RESERVATIONS

855-837-2100

Reservations and prepayment are required. Call
to reserve your preferred seating time.

A seven-day cancellation policy applies.