# THANKSGIVING BUFFET

## CHRISTIANA HILTON

NOVEMBER 27, 2025 | 12:00PM - 5:00PM

(LAST SEATING TIME ~ 4:00PM)

RESERVATIONS (302) 781-7049

#### APPETIZERS

- Seafood Station: Shrimp, Seared Ahi Tuna, Seafood Salad, Marinated Clam, Marinated Mussels, Smoked Salmon with, Lemon, Cocktail Sauce Horseradish, Wasabi, Poke Sauce
- Local & Imported Cheese
- Assorted Meats
- Vegetables, Olives, Jams
- Guacamole
- Spinach Dip
- Hummus, Bruschetta
- Dogfish Cheese Sauce
- Hot Chips, Tortilla Chips, Naan Bread, Crostini, Crackers

### HOT FOOD

- Crab Corn Chowder
- Chicken Bruschetta Fresh Mozzarella, Tomato Bruschetta, Lemon Broth
- Peach Bourbon BBQ Short Ribs,
  Sweet Potato Mashed, Pickled Peaches
- Honey Citrus Glazed Salmon, Quinoa
- Veal Marsala, Mushroom
- Crab Cakes, Jasmine Rice, Bruschetta, Lemon Aioli
- Cajun Catfish, Corn, Onions, Peppers, Heirloom Tomatoes, Tarragon, Lemon
- Yukon Mashed Potatoes
- Seasonal Vegetable Medley
- Traditional Stuffing
- Sweet Mashed Potatoes
- BBQ Brisket Mac & Cheese
- Country Fried Chicken Tenders,
  Sweet Potato Fries

## CARVING STATIONS

- Roasted Turkey Breast, Cranberry Sauce, Turkey Gravy
- Roasted Sirloin, Rosemary Sauce
  - Coffee Rub Roasted Pork with Signature Bourbon BBQ Sauce
    - Fresh Dinner Rolls, Butter

## PASTA STATION

- Gemelli, Stuffed Rigatoni, Butternut Squash Ravioli, Gluten-Free Pasta
- Alfredo Sauce, Marinara, Pesto Oil
- Sundried Tomatoes, Roasted Peppers, Asparagus, Peas, Basil, Parmesan
   Shrimp, Sausage

#### BEVERAGES

Juices, Assorted Soft Drinks Iced Tea, Lemonade Regular & Decaffeinated Coffee Assorted Hot Teas

- ~ Cash Bar available with beer, wine, and mixed drinks ~
- Adults, \$74.95
- Children ages 6-12, \$29.95
- Children 5 & under, FREE
- Reservations, (302) 781-7049
- 20% gratuity will be added to reservations of 6+ people
- A credit card is required to guarantee your reservation.
- No-shows or cancellations after November 20, 2025 will be subject to a charge of \$30 per person.
- Private event rooms are available for parties of 13 or more, <u>no</u> rental fee will apply.

# GARDEN BAR

- Variety of Greens
- Raspberries, Blueberries, Blackberries
- Cherries, Cranberries, Grapefruit, Oranges, Beets
- Goat Cheese, Feta, Cheddar
- Onion, Tomato, Cucumbers, Carrots, Bacon, Corn Salsa, Jalapeños, Peppers, Cashews, Pecans, Walnuts, Croutons
- Raspberry Vinaigrette, Poblano, Blue Cheese, Ranch, Balsamic, Dijon Basil, Italian, Asian Dressing

#### SALADS

- Traditional Caesar
- Burrata with Heirloom Tomatoes
- Wedge with Bacon, Tomato, Blue Cheese Dressing

## DESSERT

- Signature Cinnamon Sugar Beignets
- Woodside Farm Creamery Ice Cream (Salted Caramel, Vanilla, Chocolate, Birthday Cake)
- Assorted Pastries, Cakes, Pies, Tartes
- Pumpkin Pie, Apple Pie, Pumpkin Cheesecake
- Chocolate Fountain with Fresh Fruit, Pretzels, Marshmallows

