

# Celebrate Thanksgiving With Us!

Thursday  
November 22nd, 2018  
12:00 p.m. - 6:00 p.m.

## THANKSGIVING GRAND BUFFET

### DISPLAYS & TAPAS

*Artisan Cheeses & Fruits*

*Assorted Breads*

*Cocktail Shrimp/Cocktail Sauce/Cured Lemon*

*Deviled Eggs*

*Pork Belly Arancini/Spicy Aioli*

*Fish Flight Display/Salt Cod Fish Dip/Cold Smoked Salmon  
Salmon Paté/Bagels*

*Chilled Mussels Salad/Grilled Leeks/Herb & Garlic Oil/Capers*

### SOUP & SALADS

*New England Clam Chowder/Traditional Style New England Clam Chowder*

*Kale & Fennel Sausage Soup/Tomatoes/Tuscan Kale/Barley*

*Mixed Greens/Marinated Tomatoes/Cucumber/Sour Cream & Dill Dressing*

*Caesar Salad/Bacon/Cranberry Caesar Dressing/Pecorino/Romaine*

*Pomegranate, Pear, Pecan & Brie/Poached Pears/Pomegranate Seeds  
Candied Pecans/Spinach/Balsamic Vinaigrette*

*Arugula & Apple Salad/Date Vinaigrette/Goat Cheese*

### CARVING BLOCK AND BEYOND

*Slow Roasted Turkey/Traditional Sage Stuffing/Cranberry/Turkey Gravy*

*Herb Crusted Prime Rib of Beef/Horseradish Sour Cream*

*Steamship Carving Ham/Dijon Cream Sauce*

*Broiled Salmon Side/Cocoa Nib Balsamic/Pickled Beet Relish*

*Basil Cavatappi/Fresh Basil/Sun Dried Tomatoes/Kale  
Pesto Cream Sauce/Roasted Pine Nuts*

*Baked Stuffed Cod Loin/Crab Stuffing/Lemon & Thyme Cream Sauce*

### ACCOMPANIED BY

*Roasted Spaghetti Squash/Cheddar Cream/Roasted Tomato*

*Sweet Potato Mash/Roasted Pepitas/Bourbon Caramel Butter*

*Roasted Garlic Mashed Potato/Sour Cream & Chives*

*Dry Roasted Carrots & Brussel Sprouts/Heirloom Carrots  
Brussel Sprouts/Rosemary Beurre Blanc*

*Assortment of Pies/Whipped Cream/Ice Cream*



\$49 Per Person

\$25 Kids 12 and Under

Kids Under 5 Free

Beverage additional charge.

Price does not include  
sales tax or gratuity.

For Reservations:

207.523.2004



PORTLAND  
HARBOR HOTEL

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