

THANKSGIVING BUFFET

CHRISTIANA HILTON

NOVEMBER 28, 2024 | 11:00AM - 4:00PM

APPETIZERS

- Butternut Squash Bisque
- She Crab Bisque
- Seafood Display | Smoked Salmon, Pastrami Salmon, Marinated Clams and Mussels, Ahi Tuna Poke, Cocktail Shrimp, with Cocktail, Horseradish
- Local And Regional Delaware Valley Cheese & Italian Cheese Local And International Cured Meat Display with Local Breads, Jams & Mustards
- Burrata, Heirloom Tomato, And Red Onion with Basil Dijon Vinaigrette
- Bruschetta, Grilled Vegetable Salad, Sicilian Beans, Corn Dip, Hummus, Olive Tapenade, And Artichoke Spinach Dip, with Crostini, French Bread, Crackers, Naan Bread & Chips
- Sliced Fresh Fruit and Berries

HOT FOOD

- Honey Citrus Glazed Salmon, Quinoa, Cranberries, Scallions
- Seared Scallops & Shrimp, Crack Black & Garlic Basil Gnocchi
- Wild Mushroom Swiss Chard, Lemon Garlic Sauce, Shaved Parmesan
- Sautéed Crab Cakes & Tomato Relish, Cream Corn
- Braised Short Rib & Roasted Baby Vegetables, Pinot Noir Sauce
- Slow Smoked Roasted Duck Legs & Bean Ragout
- Country Fried Chicken Tender & Sweet Potato Fries
- Dijon Crusted Lamb Pies & Rosemary Demi
- Steamed Vegetable Medley
- Yukon Gold Mashed Potatoes & Gravy
- Sweet Potato Mashed
- Traditional Stuffing

CARVING STATIONS

- Roasted Turkey Breast, Cranberry Relish, Sage Infused Turkey Gravy
- Certified Angus Tenderloin Wild Mushroom Demi
- Grilled Pork Tenderloin, Maple Mustard Sauce
- Fresh Dinner Rolls, Corn Bread, Butter

BEVERAGES

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

SALADS

- Traditional Caesar
- Baby Greens, Beets, Oranges, Red Onion, Goat Cheese, Vinaigrette
- Mini Wedges | Bacon, Tomato, Blue Cheese Dressing
- Spinach, Arugula, Radicchio Applewood Bacon, Apple Wedges, Cherries, Red Onion, Raspberry Vinaigrette
- Southwestern | Power Slaw, Corn, Onion, Salsa, Cilantro, Cheddar, Peppers, Jalapeno, Salsa, Poblano Ranch Vinaigrette
- Grapefruit, Smoked Duck, Scallion, Cranberry, Lettuce Mix, Power Slaw, Sesame Orange Vinaigrette

DESSERT

- Signature Cinnamon Sugar Beignets
- Woodside Farm Creamery Ice Cream (Salted Caramel, Vanilla, Butter Pecan)
- Assorted Cakes, Cupcakes, & Mini Desserts, Key Lime, Éclair, Cream Puff, Chocolate Mousse Cups, Lemon, Raspberry, Cheesecake, Napoleon, Lemon Meringue Rum Ball, Pecan, Apple, Pumpkin Cheesecake, Pumpkin Pie, Apple Pie Cake, Pecan Pie, Assorted Cakes, Chocolate Covered Strawberries, Cannoli, Biscotti, Cookies, Fresh Fruit

- **\$75 per person for adults and children 12+**
- **\$25 per child ages 4-11**
- **Free for kids 3 and under**
- **20% gratuity will be added to all reservations.**
- **For reservations, please call (302) 631-1542.**
- **A credit card is required to guarantee your reservation.**
- **Payment will be taken when you check-in for your reservation.**
- **No-shows or cancellations after Friday November 22 will be subject to a charge of \$30 per person.**
- **Private event rooms are available for larger groups.**



Hilton

WILMINGTON/CHRISTIANA