



THE OAK ROOM

THANKSGIVING *Brunch*

Displays

Breakfast Pastries & Breads

Danishes, Muffins, Bagels, and Assorted Breakfast Breads

Fresh Fruit Display

Cantaloupe, Honeydew, Pineapple, and Seasonal Berries

Spinach & Poached Pear Salad

With Candied Walnuts, Goat Cheese, and Apple Cider Vinaigrette

Classic Caesar Salad

Hearts of Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing

Raw Oysters with Topping Bar

Half-shell Oysters with Mignonette, Cocktail Sauce, and Lemon

Artisan Charcuterie Board

Imported Cured Meats, Pennsylvania Creamery Cheeses

Olives, Pickled Vegetables, and Rustic Bread

Smoked Salmon

Served with Cream Cheese, Capers, Diced Onion, and Sliced Tomato to Garnish

Omelet Station

Made-to-order eggs with your choice of:

Vegetables – Spinach, Tomato, Onion

Meats – Ham, Bacon, Sausage, Crab

Cheeses – Feta & Cheddar

Sides

Yukon Gold Mashed Potatoes

Roasted Sweet Potatoes

Pork Belly Brussels Sprouts

Sweet Corn Medley

Apple Cranberry Ciabatta Stuffing

Hot Entrées

Traditional Eggs Benedict

Poached Eggs on Toasted English Muffins

Topped with Canadian Bacon

and Silky Hollandaise

Baked Macaroni and Cheese

Topped with a Golden Breaded Crust

Gluten- Free Option Available Upon Request

Maple-Glazed Salmon

with Butternut Purée & Fresh Sage

Chicken Pot Pie

with a Vegetable Variety & Creamy Filling

Chef's Carvery

Herb-Infused Turkey Breast

Served with Cranberry Relish

Maple Glazed Ham

Savory Ham Coated with a Sweet Maple Topping

Whole Roasted Prime Rib

Topped with Fresh Chimichurri and

Creamy Horseradish Aioli

Sourced from Roy Dean

Premium Meats of Westminster, MD

Desserts

An Assortment of Seasonal Cakes

Apple Pie, Pumpkin Pie, Pecan Pies

and Individual Sweets

Call 717-339-0020 x 6011 to Reserve Your Table

Or Book Online:



NOVEMBER 26

11AM - 3PM

Adult \$49

Children Ages 6-12 \$23 | 5 & Under *Free*

PRICING IS PER PERSON PLUS TAX AND SERVICE CHARGE

Pricing is inclusive of all non-alcoholic beverages.

