

Lambertville Station Inn

presents

Thanksgiving Buffet 2026

in the Riverside Ballroom

Chef's Selection of Brunch

available before 12:30pm

Raw Bar

East Coast Oysters
mignonette • cocktail sauce • lemon

Chilled Jumbo Shrimp
classic cocktail sauce

Littleneck Clams

Soups

Roasted Butternut Squash Soup
brown butter • pumpkin seed

Turkey & Wild Rice Soup

Salads

Harvest Salad
mixed greens • roasted pear • dried cranberry
candied pecans • goat cheese • cider vinaigrette

Classic Caesar

Roasted Beet Salad
orange • pistachio • whipped goat cheese

Mixed Greens
cucumber • tomato • red onion
shaved carrot • balsamic vinaigrette

Plated Dishes

Jumbo Lump Crab Cake
sweet corn relish • old bay rémoulade

Shrimp & Grits
creamy stone-ground grits
smoked bacon • scallion • bourbon-shellfish jus

Braised Short Ribs
whipped potato • glazed
root vegetable • red wine jus

Whipped Goat Cheese & Roasted Squash
delicata squash • cranberry mostarda • toasted pecan



Carving Stations

Herb-Roasted Turkey
sage gravy • cranberry-orange relish

Maple-Bourbon Glazed Ham
whole-grain mustard • pineapple relish

Prime Rib
horseradish cream • au jus

Entrées

Chicken Francese
lemon • white wine • parsley

Maple-Dijon Roasted Salmon
whole-grain mustard • maple • herbs • lemon

Butternut Squash Ravioli
brown butter • sage • roasted squash • parmesan

Handmade Potato Gnocchi
brown butter • sage • parmesan

Baked Macaroni & Cheese
aged cheddar • gruyère • parmesan

Traditional Sides

Sage & Brioche Stuffing Green Beans Amandine

Honey-Roasted Carrots Creamed Corn

Cranberry-Orange Relish Turkey Gravy

Dinner Rolls Whipped Yukon Gold Potatoes

Sweet Potato Gratin Roasted Brussels Sprouts
brown butter • maple • pecan bacon • cider glaze

Desserts

Classic Pies
Pumpkin • Apple Crumb • Pecan

Artisanal Petites
Pumpkin Cheesecake • Raspberry Cheesecake
Coconut Cheesecake • Almond Raspberry Tartlet
Key Lime Tartlet • Pecan Tartlet • Pumpkin Muffin
Bread Pudding • Oatmeal Ganache • Brownies

Classic Cookies
Chocolate Chip • Oatmeal Raisin • Peanut Butter

Gluten-Free Specialties
Hazelnut & Almond Financiers TN • Coconut Macaroons
Almond & Blueberry Walnut Muffins TN

Sugar-Free Mousses
Vanilla • Chocolate

Reservations Available Online & By Phone: 609.397.8300 ext. 2009

Adults – \$89 • Children – \$45 (6 to 10) • No Charge for Children 5 or younger • Plus tax and gratuity

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
A 3.5% convenience fee is applied to all payments for purchases made with credit cards