

Christmas Day Brunch at the Hawthorne Hotel

Friday, December 25, 2009 10:30am-3pm

For Reservations Phone (978) 825-4311

Adults \$40.95, Children (Under 12 years) \$16.95

Cold Buffet

*Baked Christmas Brie, Raspberry Jam, Dried Fruits, Spiced Pecans and Crackers
Smoked Salmon, Mustard Crème Fraîche
Fresh Seasonal Fruit Display*

*Freshly Baked Breads and Muffins, Cornbread, Cinnamon Streusel, and Coffee Cake
Tossed Green Salad with Champagne Vinaigrette and Bleu Cheese Dressings*

“Pinecones and Holly Berries” Salad
*wild rice, dried cranberries, celery, apples,
crumbled bleu cheese, and toasted pine nuts*

“Rock Shrimp Around the Christmas Tree” Salad
*baby shrimp and orecchiette pasta, tomatoes,
confetti peppers, and green goddess dressing*

“Winter Wonderland” Salad
Yukon gold potato salad, scallions

“Orange You Coming Home For Christmas”
*“coal” slaw, Mandarin oranges,
creamy citrus dressing*

“These Are a Few of My Favorite Things” Salad
marinated tomatoes, artichokes and mushrooms

Hot Buffet

*Haddock Florentine, Spinach with Cream and Cheese
Butternut Squash and Amaretto Ravioli, Sage-Brown Butter Sauce,
with sliced cranberries and toasted almonds*

Tomato, Spinach, and Cheddar Strata

Scrambled Eggs

Waffles with Real Maple Syrup,

Whipped Cream and Strawberry Sauce

Cheese Blintzes with Blueberry and Raspberry Compote

Crispy Bacon and Sausage

Buttered Mashed Potatoes with Fresh Basil

Dried Cranberry-Rice Pilaf

Peas and Pearl Onions

Roasted Sweet Potatoes with Fresh Herbs

Carving Station

*Roast Turkey Breast with Stuffing, Gravy and Cranberry Sauce
Honey-Baked Ham with Honey Mustard Sauce and Ginger-Pineapple Sauce
Slow-Roasted Prime Rib of Beef with Horseradish Cream and au Jus*

Desserts

Warm Apple Crisp with Whipped Cream

Blueberry, Apple and Pumpkin Pies

Assorted Mini-Pastries, Cookies, and Brownies

Gingerbread Boys and Girls

Christmas Yule Log, Cakes, Tortes, and Mousses