



CHRISTMAS DAY GRAND BUFFET

Sunday, December 25, 2022 | Seatings from 10AM to 3PM

Call 978.825.4325 for reservations | Reservations open November 15th

*Please leave your reservation request on voicemail; we will call you back to confirm
Include you first and last name, party size, and return phone number*

Appetizers, Salads and Breads

Baby Arugula, Frisée, Pumpkin-Spiced Pecans, Feta, Pomegranate Seeds, Red Onion, Mandarin Oranges, Dijon Vinaigrette [GF,V]

Vegan Kale Caesar Salad with Chickpea Croutons and House Caesar Dressing [VV,GF,DF,NF]

Smoked Salmon Salad with Red Onion and Capers, Dill Crema, Focaccia Crisps

Roasted Root Vegetables with Charred Shallot, Salt and Pepper Pepitas, Herbed Apple Cider Vinaigrette [V,GF,DF,NF]

Quinoa and Shaved Brussels Sprouts with Dried Cranberries, Cinnamon-Roasted Butternut Squash, Maple-Tahini Dressing [V, GF, NF]

Sliced Tea Breads, Miniature Seasonal Donut Holes, Dinner Rolls [V]

Entrees & Accompaniments

Frittata with Broccoli, Caramelized Onion, Spinach and Cheddar [V,GF]

Cinnamon Roll Casserole, Cream Cheese Glaze [NF,V]

Creamy Maple-Dijon Chicken with Crumbled Bacon and Green Onions [NF]

Baked New England Haddock with Sliced Tomato and Pesto-Parmesan Crumb Topping

Salmon Putanesca with Tomatoes, Capers and Olives [NF]

Cavatappi with Roasted Mushrooms, Shallots, Spinach, Sundried Tomatoes, Marsala Cream Sauce [GF,NF]

Buttery Mashed Potatoes [V,NF,GF]

Maple-Roasted Carrots [GF,NF,VV]

Harvest Wild Rice with Dried Cranberries and Apricots, Pine Nuts, Parsley [GF, VV,NF]

Marinated Tofu Steak, *Available on Request* [VV,GF,DF,NF]

Carving Station

Slow-Roasted Prime Rib of Beef [DF,NF] with Horseradish Crème [NF,GF] and au Jus [GF,DF]

Baked Christmas Ham [GF,DF] with Maple-Dijon [NF,GF,VV] and Pineapple-Bourbon Chutney [NF,GF,VV]

Seasonal Sweets

Seasonal Mousse Shooters [GF, NF,V]

No-Bake Eggnog Cheesecake with Sugared Cranberries [V]

Flourless Chocolate Torte with Candied Orange [V,GF,NF]

Assorted Cookies [V]

Chocolate Peppermint Cream Pie [NF,V]

Vegan Date Nut Fudge Balls [GF,DF,VV]

Vegan Apricot Crumble Bars [VV,DF,NF]

Adults \$65 plus tax and gratuity | Children (3-12) \$30 | Under 3 FREE

*Menu Price Includes Coffee & Tea Service | All Other Beverages Additional | Menu Subject to Change
Hawthorne Hotel | 18 Washington Square West, Salem, Massachusetts 01970*