



CHRISTMAS DAY GRAND BUFFET

Monday, December 25, 2023 | Seatings from 10AM to 3PM

Reservations open November 15th | Call 978.825.4360
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

Chilled shrimp cocktail with horseradish cocktail sauce [GF,NF,DF]

Shaved Brussel sprout salad with Mandarin oranges, candied pecans, feta, dried cranberries and honey-Dijon dressing [GF,V] Vegan kale Caesar salad with chickpea croutons, cherry tomatoes and house Caesar dressing [VV,GF,DF,NF] Acorn squash salad with tender greens, red onion, cilantro, chopped dates, roasted almonds, tahini dressing [GF,V,DF,VV] Roasted pear salad with blue cheese crumbles, candied pumpkin seeds, frise, red leaf lettuce, spiced vinaigrette [GF,V,NF] Dinner rolls with sweet butter [NF,V]

Entrees & Accompaniments

Vegetable frittata with roasted broccoli, spinach, cherry tomatoes, feta, mozzarella [V,GF,NF] Banana-coconut oat casserole with salted maple glaze [GF,V,VV,DF] Cavatappi pasta with wild mushrooms, sundried tomatoes, mozzarella, Parmesan cheese, fried capers [V,NF] Chicken marbella with herbed jus, olives, prunes and capers [GF,DF,NF] Baked New England haddock with sherry-Ritz crumb topping and lemon butter [NF] Mashed potatoes with caramelized onion [GF,V,NF] Sautéed green beans with herb-infused olive oil [GF,DF,V,VV,NF] Marinated tofu steak, available on request [VV,GF,DF,NF]

CARVING STATION

Slow-roasted prime rib of beef [DF,NF,GF] Horseradish crème [NF,GF,V] Double jus [GF,DF,NF]

Brown sugar baked ham [GF,DF,NF] Maple-mustard sauce [GF,DF,NF,V]

Seasonal Sweets

Bourbon eggnog mousse shooters [GF,V,NF] Mulled cider mousse shooters [GF,V,NF] Flourless chocolate torte with white chocolate candy cane bark [GF,V,NF] Gingerbread cookies [N,NF] Cherry cheesecake bars with chocolate cookie crust [V] Vegan dark chocolate bites with coconut, dates and almonds [GF,V,VV,DF]

GF: gluten-free NF: nut-free DF: dairy-free V: vegetarian VV: vegan

Adults \$85 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