

# MOTHERS DAY BUFFET MENU 

Seatings from 10:OOAM to 3:OOPM

## Call 978-825-436O for reservations

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

## Breads and Salads

Assorted Scones, Tea Breads, Dinner Rolls (v)
Cucumber Salad with heirloom tomatoes, fresh mint, feta cheese, Champagne vinaigrette (gf, nf, v)
Roasted Cauliflower Salad with spiced chickpeas, charred red onion,
parsley, arugula, lemon-tahini dressing (df, gf, nf, v, vv)
Antipasto Salad with artichokes, mixed olives, banana peppers, salami, garlic, Italian herbs, pearl mozzarella, roasted red peppers, red wine vinaigrette ( $\mathrm{gf}, \mathrm{nf}$ )

Strawberry Salad with kale, candied pecans, crumbled bleu cheese, strawberry-balsamic dressing (gf, v)

## Entrees and Accompaniments

Banana-Chocolate Bake with cinnamon, maple syrup (df, gf, nf, v, vv)
Vegetable Frittata with broccoli, cherry tomato, asparagus, goat cheese, cheddar, chive (gf, nf, v) Creamy Lemon Pasta Primavera with roasted bell pepper, zucchini, summer squash, carrot, spring peas (nf, v)

Seared Chicken with sweet curry sauce (df, gf)
Teriyaki Salmon with fresh mango salsa (df, gf, v)
Baked Haddock with crispy crumb, lemon butter (nf)
Coconut Rice (df, gf, v)
Steamed Green Beans with roasted shallot olive oil (df, gf, nf, v, vv)
Seared Tofu Steaks available upon request (df, gf, nf, v, vv)

## Hand-Carved

Herb and Garlic-Roasted Tenderloin with merlot-demi glaze and horseradish cream (gf, nf, v)

## Desserts

Double Chocolate Brownies (df, nf, v, wv)
Lemon Pound Cake with blueberry compote ( nf , v )
Strawberries and Cream Mousse (gf, nf, v)
No Bake Cheesecake with salted caramel (nf, v)
Vanilla Cupcakes with coconut buttercream frosting (v)
Assorted Cookies (nf, v)
Coffee \& Tea Included
\$70 per person | Children 3-12 \$25 per child | Children under 3 are Free | prices exclusive of tax and gratuity


