



Thanksgiving Day Buffet

Seatings from 10:30 AM to 3:30 PM

Call 978-825-4360 for reservations | Reservations open November 1st

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

Appetizers, Salads and Breads

Dinner Rolls and Housemade Cornbread with cinnamon butter (v)

Mixed Greens Salad with roasted pear, crumbled goat cheese, crisp radish, red onion,
julienned carrots, brown sugar-ginger vinaigrette (gf, nf, v)

Trio Beet Salad with fresh greens, toasted walnuts, shaved red onion,
mandarin oranges, fig balsamic dressing (df, gf, v, vv)

Shaved Brussels Sprouts with cranberry Wensleydale cheese, salt and pepper pepitas,
smoked bacon crumbles, dried cranberries, apple cider-dijon dressing (df, gf, nf)

Kale Caesar Salad with tomato, cucumber, chickpea croutons (df, gf, nf, v, vv)

All the Fixings

Cinnamon-Roasted Sweet Potato (gf, nf, v)

Herbed Stuffing (nf)

Old Fashioned Butter Mashed Potatoes (gf, nf, v)

Green Bean Casserole with crispy onion strings (nf, v)

Roasted Lemon Asparagus (df, gf, nf, v, vv)

Maple-Thyme Glazed Carrots (df, gf, nf, v, vv)

Roasted Salmon with cranberry-orange glaze (df, gf, nf)

Homestyle Baked Macaroni and Cheese (nf, v)

Hand-Carved

Roasted Turkey includes white and dark meat (df, gf, nf),
warm turkey gravy (nf), cranberry sauce (df, gf, nf, v, vv)

*gluten-free gravy available upon request

*tofu steaks available upon request

Desserts

Apple Crumble Bars (df, gf, nf, v, vv)

Cinnamon Sugar Donut Holes (nf, v)

Assorted Fall Cookies (nf, v)

Raspberry Chocolate Mousse (df, gf, nf, v, vv)

Pumpkin Cheesecake with salted caramel and candied pecans (v)

Chai Tiramisu (nf, v)

Maple Fudge (gf, nf, v)

Coffee & Tea Included, All Other Beverages Additional

\$80 per person | Children (3-12yr) \$30 | Children under 3 Free
prices exclusive of tax and gratuity