



## EASTER BUFFET MENU

Seatings from 10:00AM to 3:00PM

Call 978-825-4360 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, allergies, and return phone number*

### Breads and Salads

**Dinner Rolls** with citrus-honey butter (nf, v)

**Greek Salad** with red onion, kalamata olives, English cucumber, fresh herbs, heirloom cherry tomato, bell pepper, oregano vinaigrette (df, gf, nf, v, vv)  
crumbled feta on the side (gf, nf, v)

**Curly Kale Salad** with sundried tomato pesto, fire-roasted corn, English cucumber, pickled red onion, shredded carrot, Parmesan cheese (gf, nf, v)

**Grilled Potato Salad** with chilled Yukon potato, shallot, scallion, applewood bacon, whole grain mustard (gf, nf)

**Chilled Asparagus** with toasted pistachio, shaved Manchego cheese, tarragon, dill, parsley, lemon, olive oil (gf, v)

### Entrees and Accompaniments

**Sugar-Encrusted Waffles** with pure maple syrup and strawberries (nf, v)

**Vegetable Frittata** with baby spinach, broccoli, caramelized red onion, asparagus, smoked mozzarella, cheddar-Jack cheese (gf, nf, v)

**Three Cheese Macaroni** (nf, v)

**Haddock Piccata** with lemon-wine sauce, garlic, capers, fresh herbs (gf, nf)

**Chicken Caprese** with plum tomato, basil, roasted garlic, mozzarella, balsamic glaze (gf, nf)

**Roasted Fingerling Potatoes** with fresh herbs (df, gf, nf, v, vv)

**Roasted Carrots** with citrus-honey glaze (df, gf, nf, v)

**Green Beans** with olive oil, herbs de Provence (df, gf, nf, v, vv)

### Hand-Carved

**Brown Sugared Ham** with maple-mustard (df, gf, nf)

**Roasted Leg of Lamb** with jus and classic mint jelly (df, gf, nf)

*Seared Tofu Steaks available upon request* (df, gf, nf, v, vv)

### Desserts

**Lemon Chess Pie** (nf, v)

**Vegan Strawberry and Coconut Cream Mousse** with toasted coconut (df, gf, v, vv)

**Butterscotch and Chocolate "Birds Nests"** with Cadbury eggs (nf, v)

**Carrot Cake** with cream cheese frosting, raisins, pineapple (nf, v)

**Flourless Chocolate Torte** with raspberry crème anglaise (gf, nf, v)

**Assorted Cookies** (nf, v)

**\$70 per person | Children 3-12 \$25 per child | Children under 3 are Free**

*prices exclusive of tax and gratuity*

