

MOTHERS DAY BUFFET MENU

Seatings from IO: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, allergies, and return phone number*

Breads and Salads

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

Grilled Peach Salad with baby arugula, heirloom cherry tomatoes, sweet corn, fresh mozzarella, shallots, lemon-basil dressing (gf, nf, v)

Watermelon and Mint Salad with feta, English cucumber, honey-lime vinaigrette (gf, nf, v)

Spring Quinoa Salad with goat cheese, sweet pea, plum tomatoes, fresh basil, radish, pine nuts, baby arugula, green onion, parsley, roasted garlic dressing (gf, v)

Vegan Caesar Salad with kale, tomatoes, cucumber, garlic-roasted chickpeas, creamy dressing (df, gf, nf, v, vv)

Entrees and Accompaniments

Banana's Foster French Toast Bake with salted caramel, toasted pecans (v)

Brie Frittata with asparagus, caramelized onion, dill, chives (gf, nf, v)

Creamy Lemon Shrimp Pasta with roasted artichokes, garlic, tomato, cracked black pepper (nf)

Chicken Marsala with wild mushrooms, bacon, sauteed onions (df, gf, nf)

Brown Sugar and Soy-Glazed Salmon with jasmine rice, fresh herbs (df, gf, nf)

Buttery Mashed Potatoes (gf, nf, v)

Roasted Asparagus with lemon-infused olive oil (df, gf, nf, v, vv)

Peas and Carrots with herb butter (gf, nf, v)

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)

Desserts

Vegan Pistachio Cake with pistachio butter (df, v, vv) Double Chocolate Brownies (nf, v) Orange Ricotta Cake with vanilla buttercream and candied orange (nf, v) Raspberry-Vanilla Mousse (df, gf, nf, v, vv) Strawberry-Rhubarb Crumble Bars (nf, 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

