



Thanksgiving Day Buffet

Seatings from 10:30 AM to 3:30 PM

Call 978-825-4360 for reservations | Reservations open October 27th

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

Shaved Brussels Sprouts Salad, dried cranberries, parmesan cheese, salt and pepper pepitas,
caramelized shallot vinaigrette (gf, nf, v)

Roasted Root Vegetable Salad, apple, toasted pistachio, arugula, turmeric-honey dressing (gf, v, df, vv)

Acorn Squash Salad, crumbled goat cheese, mixed greens, pomegranate seeds,
quinoa, dried figs, pomegranate dressing (gf, nf, v)

Kale Caesar Salad, crispy seasoned chickpeas, cherry tomato, diced cucumber (gf, v, nf, df, vv)

All the Fixings

Roasted Butternut Squash, maple cinnamon butter (gf, nf, v)

Herbed Stuffing (nf, v)

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

Green Beans Almondine, lemon oil, crispy shallots (gf, df, v, vv)

Glazed Carrots, orange marmalade (df, gf, nf, v, vv)

Roasted Salmon, pomegranate-rosemary glaze (df, gf, nf)

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

Brown Butter Apple Blondies, maple-cinnamon glaze (v, nf)

Chocolate Custard, raspberry coulis (v, gf, nf)

Assorted Fall Cookies (nf, v)

Homemade Pecan Pie (v)

No Bake Cheesecake, cranberry-orange (v, nf)

Pumpkin Chai Mousse (gf, nf, v, df, vv)

Coffee & Tea Included, All Other Beverages Additional

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