



Thanksgiving Brunch 2024

Thursday November 28th, 2024

Seatings from 10:30am-5:30pm

Reservations are Required

(credit card required to hold reservation)

Adults \$65 Children \$25 (Ages 4-12)
plus tax and gratuity

For reservations call Anthony Scott 978-341-8202

BREAKFAST ITEMS

Scrambled Eggs GF

Chef Attended Waffle Station

Crispy Bacon & Breakfast Sausage GF

Crispy Home Fried Potatoes GF

Sweet Breads

Muffins, Croissants, Cinnamon Rolls

Fresh Fruit Display GF

SEAFOOD BAR

Shrimp Cocktail GF
lemons & cocktail sauce

Oysters on the Half Shell GF
minonette sauce

CARVING & WAFFLE STATIONS

Roasted Prime Rib GF
au-Jus & horseradish cream sauce

Chef Attended Waffle Station!!!!

SOUP

Butternut Squash and Apple Bisque GF

SALADS

Shaved Brussels and Baby Kale GF
radicchio, carrots, toasted pumpkin seeds,
roasted apples, maple vinaigrette

Roasted Beets & Butternut Squash GF
arugula, mandarin oranges, dried
cranberries, feta cheese, balsamic dressing

ENTREES

Broiled Swordfish GF
Newburg Lobster Cream sauce

Oven Roasted Turkey
traditional bread stuffing, pan gravy,
cranberry relish

Butternut Squash Raviolis
sage, wild mushroom cream, parmesan

Roasted Honey Ham GF
pineapple, red onion, bell pepper chutney

CHEESE & CHARCUTERIE PLATTER

Artisanal Cheeses, Cured Meats, Mixed
Olives, House-Made Jam, Assorted Crackers

SIDES

Steamed Vegetable Medley GF

Garlic Mashed Potatoes GF



KIDS

Mac and Cheese
GF Chicken Fingers and French Fries

DESSERTS

An Array of Chefs Choice Desserts
mini pastries, pies, cakes and more!

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness. Before placing your order, please inform your server if a person in your party has any food allergies

