



Christmas Eve Dinner Buffet

Tuesday December 24, 2024

Seatings from 4pm-8pm

Reservations are Required

(credit card required to hold reservation)

*Adults \$55 Children \$25 (Ages 4-12)
plus tax and gratuity*

For reservations call Anthony Scott 978-341-8202

STARTERS & BREADS

Traditional Cornbread

Baguettes

Dinner Rolls

Whipped Herbed Butters

Fresh Cut Assorted Fruit

SEAFOOD BAR

*Shrimp Cocktail GF
lemons & cocktail sauce*

*Oysters on the Half Shell GF
minonette sauce*

CARVING STATION

*Roasted Prime Rib GF
au-Jus & horseraddish cream sauce*

*Roasted Lamb Racks GF
mint jelly*

SOUP

Lobster Bisque GF

SALADS

*Shaved Brussels and Baby Kale GF
radicchio, carrots, toasted pumpkin seeds,
feta cheese, lemon vinaigrette*

*Roasted Beets & Arugula GF
arugula, mandarin oranges, dried
cranberries, pickled red onion,
maple vinaigrette*

CHEESE & CHARCUTERIE PLATTER

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

KIDS

*Mac and Cheese
GF Chicken Fingers and French Fries*

ENTREES

*Broiled Swordfish GF
tuscan style tomato 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*

SIDES

Steamed Vegetable Medley GF

Garlic Mashed Potatoes GF

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