



Christmas Day Brunch 2024

Wednesday December 25th, 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

Lobster Bisque (this item contains gluten)

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