



Christmas Eve Dinner Buffet

Wednesday December 24, 2025

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 Top Round GF
mint jelly

SOUP

Lobster Bisque (this item contains gluten)

SALADS

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

Roasted Beets & Arugula GF
cranberry cheese, mandarin oranges,
dried cranberries, red onion relish,
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
coconut curry sauce

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

Butternut Squash Raviolis
mushrooms, marsala-sage cream, parmesan

Roasted Honey Ham GF
dried cranberries, pears and apple 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