



# Christmas Day Brunch 2025

**Thursday December 25<sup>th</sup>, 2025**

**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

**Roasted Lamb Top Round**

## SOUP

**Lobster Bisque (this item contains gluten)**

## SALADS

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

**Roasted Beets & Butternut Squash GF**  
cranberry cheese, mandarin oranges,  
dried cranberries, red onion relish,  
maple vinaigrette



## ENTREES

**Broiled Swordfish GF**  
coconut curry sauce

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

**Butternut Squash Raviolis**  
mushrooms, marsala-sage sauce, parmesan

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



## 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

