



Christmas Day Brunch 2026

Friday December 25th, 2026

Seatings from 10:30am-6pm

Reservations are Required

(credit card required to hold reservation)

**Adults \$70 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
mignonette sauce



CARVING & WAFFLE STATIONS

Roasted Prime Rib GF
au-Jus & horseradish cream sauce

Chef Attended Waffle Station!

SOUP

Shrimp & Lobster Bisque (contains gluten)

SALADS

Holiday "Christmas" Salad GF
mesclun mix, radicchio, mandarin oranges,
pumpkin seeds, cranberries, feta,
pomegranate vinaigrette

Heirloom Salad GF
heirloom tomatoes, red onion relish,
watermelon radish, mozzarella,
lemon-basil vinaigrette



ENTREES

Broiled Cod GF
lemon basil cream sauce

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

Butternut Squash Raviolis
sage cream, dried cranberries,
pumpkin seeds, romano cheese

Roasted Spiced Ham GF
honey & maple glaze



SIDES

Steamed Vegetable Medley GF

Baby Roasted Potatoes GF

Roasted Butternut Squash GF



CHEESE & CHARCUTERIE PLATTER

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

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

