



Christmas Eve Dinner Buffet

Thursday December 24, 2026

Seatings from 4pm-8pm

Reservations are Required

(credit card required to hold reservation)

*Adults \$60 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
mignonette sauce*

CARVING STATION

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

SOUP

*Shrimp & Lobster Bisque
(this item 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*

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 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

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*