



## Lunch Buffets

### BUFFET OPTIONS

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*Select one*

#### ARTISAN SANDWICH BOARD

Roast Beef with Boursin Cheese  
Roast Turkey and Sage Mayonnaise  
Baked Ham & Swiss, Honey Mustard  
Leaf Lettuce, Tomatoes, Red Onion, Pickles  
Rustic Potato Salad, Old Fashioned Cole Slaw  
Sliced Seasonal Fruit & Berries  
Assorted Freshly Baked Cookies

#### HOMETOWN BUFFET

Field Green Salad with Citrus Vinaigrette  
Baked Scrod with Herbed Crumb Topping  
Baked Stuffed Chicken  
Wild Rice Blend  
Tomato Squash Casserole  
Macarons and Pecan Bars

#### NORTH END BUFFET

Classic Chicken Parmesan  
Baked Ziti, Marinara Sauce  
Classic Caesar Salad  
Garlic Bread  
Sliced Seasonal Fresh Fruit  
Cannoli

#### TRADITIONAL PLIMOTH BUFFET

Roast Turkey with Traditional Stuffing, Gravy  
Mashed Potatoes  
Butternut Squash  
Cape Cod Cranberry Sauce  
Garden Salad  
Rolls and Butter  
Hot Fruit Cobbler

#### ALL BUFFETS SERVED WITH

#### COFFEE & TEA SERVICE

LEMONADE OR ICED TEA AVAILABLE FOR \$2 PER PERSON

### \$25 PER PERSON

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*Buffets require a minimum of 25 guests*

*Prices are subject to change. All food and beverage is subject to a 20% administrative fee and applicable state and local tax. The administrative fee does not represent a tip or service charge paid directly to wait staff, employees or bartenders; but is a charge to cover our operational costs and no additional gratuity is required.*