

Dinner Buffets

TRADITIONAL THANKSGIVING DINNER

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| New England Clam Chowder | Pureed Butternut Squash |
| Plimoth Plantation Salad | Glazed Rainbow Carrots |
| Roast Native Turkey Breast with Cornbread Stuffing | Rolls and Tea Breads |
| Mashed Potatoes & Giblet Gravy | Assorted Pies |

HOME COOKING BUFFET

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| Organic Field Green Salad | Seasonal Squash |
| Baked Cod | Oven Baked Rolls |
| Baked Stuffed Chicken | Assorted Cheesecakes |
| Smashed Potatoes | |

NEW ENGLAND BOILED DINNER

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| Corned Beef | Potatoes |
| Braised Cabbage | Rolls & Butter |
| Carrots & Turnips | Bread & Butter Pudding with Irish Whiskey Sauce |

NORTH END BUFFET

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| All-natural Chicken Parmesan | Garlic Bread |
| Baked Ziti, Marinara Sauce | Sliced Seasonal Fresh Fruit |
| Classic Caesar Salad | Cannolis |

PORTUGUESE BUFFET

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| Pan Roasted Cod with Tomatoes, Peppers, Onions & Capers | Sautéed Kale |
| Piri Piri Chicken | Tomato, Cucumber & Oregano Salad |
| Rice & Fava Beans | Portuguese Sweet Rolls & Butter |
| | Sweet Rice Pudding |

PLYMOUTH BAY BBQ

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| New England Clam Chowder | Boston Baked Beans |
| Plimoth Plantation Salad | Corn on the Cob |
| Sirloin Steak | Fresh Berry Shortcake |
| Grilled Swordfish | |

CAPE COD CLAMBAKE

Add \$30 per person

New England Clam Chowder

Steamed Soft Shell Clams

Boiled Native Lobster with Drawn Butter

All Natural BBQ Chicken

Corn on the Cob

White Potatoes

Corn Bread

Watermelon

Blueberry & Apple Pie

All buffets served with Coffee and Assorted Teas

\$30 PER PERSON *30-guest minimum*

All food and beverage is subject to a 20% staffing charge and 7% Tax. Prices are subject to change.