



Sample Menu

Bittersweet Farm

THANKSGIVING BOUNTIFUL BUFFET

Thursday, November 22nd, 2018

APPETIZERS

Noquochoke Orchards Apple Cider
Homemade Chicken Gumbo Soup
Baked Spinach & Cheddar Dip *with gourmet crackers*
Country Bread Basket *with red pepper jam & honey butter*

BUFFET COURSES

Cranberry Orange Chutney
Fresh Vegetable Crudité Basket
Harvest Salad *baby greens, goat cheese, candied walnuts & pears*
House Smoked Salmon *with dijon dill sauce*
Mashed Macomber Turnips & Carrots
Butternut Pumpkin Ravioli *with rosé cream sauce*
Smashed Sampson Farm Potatoes
Green Bean, Wax Bean & Carrot Medley
Sully's Portuguese Stuffing
Old-Fashioned Bread Stuffing
Shrimp & Scallops Mornay

HAND-CARVED MEATS

Roasted Turkey *with giblet gravy*
Oven-Roasted Prime Rib of Beef *with merlot au jus*

DESSERTS

Choice of: Apple Pie | Pumpkin Pie | Bread Pudding | Pecan Pie
Ice Cream: Vanilla Bean, Maple Walnut, Raspberry Sherbet
served at your table with freshly brewed coffee & tea

\$39 per person, \$16 children 12 & under
Reservations: 508-636-0085

Prices subject to 7% MA Meals Tax | 18% Gratuity on parties of 8 or more
Before placing your order, please inform your server if anyone in your party has a food allergy.