



# Thanksgiving Buffet 2023

11:30am – 6:00pm

## Seafood Displays on Ice

Poached Chilled Lobster  
Shrimp Cocktail  
Chatham Lobster Salad  
Spicy Tuna Tartare with Wakame & Sesame  
Jonah Crab Salad with Avocado & Rice Cracker  
Native Oysters on the Half Shell  
Chatham Clams on the Half Shell  
Traditional Condiments

## Caviar and Smoked Fish Display

Black Sturgeon, Golden, Salmon, Tobiko,  
Smoked Salmon, Mackerel Pate and Smoked Trout  
Warm Potato Blini, Brown Bread  
Traditional Condiments

## Asian Station

Assorted Maki Rolls, Sushi and Sashimi  
Spicy Tuna Roll, Vegetable Roll, California Roll  
Ahi Tuna, Salmon, White Fish  
Wasabi, Pickled Ginger and Soy Sauce  
Steamed Pork Pot Stickers, Ginger Sesame Sauce  
Crispy Fried Vegetable Spring Rolls, Sweet and Sour Sauce

## Served Soups

Chatham Bars Inn Clam Chowder  
Roasted Butternut & Apple Bisque, Nutmeg Crème

## Cold Platters

Carrot Variations, Carrot Cake Crumble, Spiced Goat Cheese, Candied Walnuts  
Roasted Beets, Textures of Local Apples, Bluebird Blue Cheese, Rye Bread  
Selection of House Made Pâtés and Terrines, Traditional Accompaniments  
Deviled Eggs, Smoked Salmon, Dill, Pancetta

**Antipasto:** Prosciutto Di San Daniele, Salami, Bresaola, Mortadella, Soppressata  
Italian Grilled Vegetables: Zucchini, Yellow Squash, Eggplant, Radicchio  
Traditional Condiments, Pickled CBI Farm Vegetables

## Local Cheese and Bread Display

Selection of Local New England Cheese  
Fresh Fruit, English Crackers, Assorted Breads



### **Chef to Carve**

Roasted Turkey, Giblet Gravy, Chicken Sausage & Sage Stuffing, Cranberry Sauce  
Slow Roasted Prime Rib of Beef, Horseradish Cream, Onion Jus  
Pork loin Roulade, Corn Bread and Linguica Stuffing, Apple-Miso Butter

### **Side Dishes**

Yukon Gold Mashed Potatoes  
Caramelized Sweet Potatoes, Bourbon Vanilla Glaze  
Haricot Vert, Mushroom Cream, Crispy Shallots  
Butternut Squash, Maple, Cinnamon  
Macaroni & Cheese, Local Sharp Cheddar

### **Action Station**

(Chef to Prepare)

Seared Halibut, Cauliflower Velouté, Olive Relish, Olive Oil  
Mushroom Risotto, Black Truffle and Herbs  
Assorted Baby Lettuce, Pickled Cranberries,  
Shaved Pecorino, Cider Vinaigrette  
Romaine Lettuce, Parmesan Cheese, Croutons, Caesar Dressing

### **Dessert Buffet**

Classic Pumpkin Pie, Cinnamon Chantilly, Toasted Pepita Crunch  
Flourless Dark Chocolate Cake, Malted Milk Chocolate Chantilly  
Praline Milk Chocolate Panna Cotta, Candied Citrus  
Pistachio Tart Breton, Raspberry Preserves, Fleur de Sel  
Cassis White Chocolate Pops, Spiced Crunch  
Fluffernutter Pie, Peanut Butter, Torched Italian Meringue  
Honeycrisp Apple Transparence, Rose Water, Crème Fraiche Mousse  
Pear and Cranberry Cobbler, Orange Scented Anglaise

### **Confections**

Assorted French Macarons  
Rocky Road Rocher  
Bolivian Chocolate and Caramelized Cocoa Nib Bark  
Raspberry Rose Marshmallow  
Hazelnut Breton Cookies  
Peanut Butter Meltaways  
Coconut Macaroon

**\$185.00 per Person**

**\$70.00 per child (5 – 12)**

*20% service charge will be automatically be added to each check.*



*Before placing your order, please inform your server if a person in your party has a food allergy.*

*Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.*

*6.25% Massachusetts State tax and 0.75% local tax will be added to your check.*