



Thanksgiving Buffet 2024

11:30am – 6:00pm

Seafood Displays on Ice

Poached Chilled Lobster
Shrimp Cocktail
Chatham Lobster Salad
Tuna Crudo, Cilantro, Soy, Ginger Vinegar
Jonah Crab Claws
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 Squash & White Bean Soup

Cold Platters

Yogurt Roasted Carrots, Cumin Salt, Dukkah
Roasted Beets, Goat Cheese Espuma, Apple,
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
Porchetta, Natural Jus, Apple Mostrada

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 Scallops, Truffled Celery Root Puree, Delicata Squash, Herb Oil
Pumpkin Risotto, Chestnut-Honey Crumble, Pecorino
Assorted Baby Lettuce, Pickled Cranberries,
Shaved Pecorino, Cider Vinaigrette
Romaine Hearts, Parmesan Cheese, Croutons, Caesar Dressing

Dessert Buffet

Classic Pumpkin Pie, Cinnamon Chantilly, Toasted Pepita Crunch
Flourless Dark Chocolate Cake, Malted Milk Chocolate Chantilly
Autumn Leaves Torte, Praline Cream, Salted Caramel
Cranberry Brown Butter Tart, Ginger Chantilly
Mango Cheesecake Pops, Coconut Graham Cookie
Limon Poppyseed Financier, Swiss Meringue
Butterscotch Custard, Bourbon Mousse
Apple and Rum Raisin Streudel

Confections

Assorted French Macarons
Strawberry Blonde Rochers
Pistachio Cardamom Baklava
Passionfruit Marshmallow
Hazelnut Breton Cookies
Peppermint Meltaways
Coconut Macaron

\$195.00 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.