



THURSDAY, NOVEMBER 25, 2021

The Barn at Wight Farm

\$39.95 per guest (plus tax & gratuity)

Chef Attended Stations and Dessert Service

HORS D'OEUVRE STATION

Cheese and Crackers • Fresh Fruit • Roasted Vegetables
Butternut Bisque • Local Pressed Cider

SALAD STATION

Romaine Salad
*mixed greens, tomato, cucumber, red onion, olives,
croutons, house dressing or caesar dressing*

CARVING STATION

Fresh Roast Turkey
Prime Rib of Beef
horseradish cream and au jus

THANKSGIVING CLASSICS

Cracker Crusted Cod • Traditional Cornbread Stuffing • Cranberry Relish • Butternut Squash • Yams
Roasted Brussel Sprouts & Pancetta • Green Beans Almondine • Mashed Potato • Carrots & Peas

BREAD STATION

Assorted Rolls, Breads, and Whipped Butters

DESSERT

Choice of

Apple Cranberry Crisp • Bourbon Pecan Pie
Brown Butter Pumpkin Pie *fresh whipped cream*
Whiskey Bread Pudding *caramel sauce, fresh whipped cream*

Before placing your order, please inform your server of any food allergies in your party. | Gluten-free options available.
Consuming raw, cooked-to-order or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

The Barn at Wight Farm | 420 Main Street | (774) 241-8450 | thebarnatwightfarm.com



A TABLE 3 RESTAURANT GROUP PROPERTY | table3restaurantgroup.com