



THURSDAY, NOVEMBER 23, 2023

Grand Buffet at The Barn

\$45.95 per guest (plus tax & gratuity)

\$22.95 per child ages 5-12 (plus tax & gratuity)

HORS D'OEUVRE STATION

Cheese & Crackers - Fresh Fruit - Roasted Vegetables
Butternut Bisque - Local Pressed Cider

SALAD & BREAD STATION

Caesar

Romaine, Parmesan, Croutons, House-made Dressing, Lemon

House

Mixed Greens, Tomato, Cucumber, Red Onion, Olives,
Croutons, House Dressing

Harvest

Roasted Butternut Squash, Apple, Cranberries, Goat Cheese, House Dressing

Assorted Rolls, Breads, & Whipped Butters

THANKSGIVING CLASSICS

Fresh Roast Turkey - Traditional Bread Stuffing

House-made Gravy - Cranberry Relish

Prime Rib of Beef - Horseradish Cream and Au Jus

Oven Roasted Pork Loin - Apple Cider, Butter

Cracker Crusted Cod - Green Beans Casserole

Yams - Butternut Squash

Mashed Potato - Roasted Root Vegetables

THANKSGIVING DESSERT STATION

Apple Cranberry Crisp - Bourbon Pecan Pie

Brown Butter Pumpkin Pie - Whiskey Bread Pudding with Caramel Sauce

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



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