

New World Home Cooking

NEW WORLD THANKSGIVING

Annual Buffet Dinner \$39.95 Per Person, Kids 4-11, \$15

Ala Carte: Malpeque Oysters on the half shell 6 for \$15

Appetizer Table

Artisan breads, Butternut squash hummus, olives, dolmas <VG>

Award Winning “Eggplant Balls” with Red Sauce and Four Cheeses

Pan Blackened Stringbeans with creole remoulade<VG>

Steamed Mussels, Portuguese

Fisherman’s Style

Awesome Selection of Deviled Eggs

Soups P-Town Fish Chowdah • Sweet Potato Bisque <VG>

Salads

Caesar Salad with crouton and Parma

Artisan Greens with Cranberry Vinaigrette <VG>

Buffet Entrees

Plainville Free Range Turkey with cider laced gravy Roasted &

Carved Seitan with red miso-shiitake gravy <VG>

New World Classic “Ropa Vieja” , Cuban style pot roast

Roasted True North Salmon with Pumpkin Seed Sauce

Mushroom “Wellington” with Madiera Sauce

Holiday Accompaniments

Ric’s Cranberry-Pearl Onion Compote <VG> • Truffled Big Mushroom Trio<VG>

Peasant Bread Stuffing • Cornbread-Chorizo Stuffing • Quinoa Dressing<VG>

Creamy Mashed Potatoes • Olive Oil Roasted Spuds <VG> • Spiced Parsnips

Mashed Butternut Squash <VG> • Balsamic Brussels Sprouts <VG> • Braised Swiss Chard

Dessert Buffet

Country Pies, Crisps, Puddings, also Ice Cream and Sorbet

Featuring Lots of local, sustainable and artisan products. Local producers include Story Farms, Sorbello Farm, Maynard’s Orchards, Wild Hive, and more.

Most of the menu is Gluten Free (except for EP Balls, Croutons, Stuffing, Seitan and Wellington) Vegan options abound!

Price Includes Buffet Appetizers, Dinner and Desserts, Beverages not included

Seating 1-6 PM Call 845 246 0900 to reserve