Publick House
Historic Inn & Country Lodge



Christmas Dinner Buffet

Friday, December 25, 2026

Seatings from 11 AM – 5:30 PM

Adults $63 Children $25 (4-12)

(tax & gratuity NOT INCLUDED)

Maximum seating time allotted per each reservation

Reservations Required, Credit Card Required to Hold

1-Week Cancellation Policy

For Reservations, please call 774-304-1524
Monday - Friday 10AM – 5PM

PUBLICK HOUSE BREADS

Warmed Pecan Sweet Rolls & Dinner Rolls

SALADS

Tortellini Salad
fresh mozzarella, roasted peppers, artichokes & tomato-basil vinaigrette

Green Bean Salad (GF/DF, VEGAN)
green beans, tomatoes & roasted tomato vinaigrette

Pesto Pasta Salad (Vegetarían/NF)
red peppers, pickle red onion, roasted zucchini & arugula

"Publick House" Salad (Vegan/GF)
tomatoes, carrots, cucumbers & onions

Arugula Salad (GF)
goat cheese, dried cherries & walnuts

Dressings
house-made maple vinaigrette & balsamic vinaigrette

ENTREES

Roasted Cod (GF)
snow crab Soubise

Pan-Seared Chicken (GF)
Tomato-Fennel Sauce

Publick House Roasted Turkey
pan gravy

Vegan Pasta
mélange of vegetables

CARVING STATION

Roast Prime Rib of Beef (GF)
au jus & horseradish sauce

Christmas-Spiced Ham (GF)
cranberry chutney

STARTERS

Shrimp Cocktail (GF)
cocktail sauce & lemon wedges

Smoked Salmon Display
hard-cooked eggs, capers, red onions & bagels

Assorted Cheese Board
fresh berries

ACCOMPANIMENTS

Zucchini & Tomatoes (Vegan/GF)

Roasted Red Potatoes with Rosemary (Vegan/GF)

Sausage-Cornbread Stuffing

CHILDREN'S STATION

Chicken Tenders & French Fries

Pasta with Marinara Sauce (Vegan)

Fruit Salad (Vegan/GF)

DELECTABLE DESSERT STATION

The Bakery is pleased to present a holiday array of delectable miniature pastries & decadent confections along with a warmed dessert.
GF Option Available Upon Request

Coffee, Decaffeinated Coffee, Hot Tea & Soft Drinks are included.
**Menu subject to change.*