

Christmas Day Brunch Buffet 2017

General Information

Monday, December 25th, 2017

\$42.00 per adult

\$12.95 children 12 and under

3 and under eat free

Buffet menu served from 10:30am to 2:00pm

Regular menu served for breakfast 7am – 9:00am and dinner 5pm – 9pm

Brunch Buffet Menu

Carving Station

Prime Rib with Horseradish Crème Fraîché

Ice Sculpture Seafood Display

Jumbo Shrimp (Served with a house cocktail sauce)

Cured Norwegian Salmon (Served with egg, capers, red onion and dill crème fraiche)

Cold Items

Fresh Fruit & Berry Salad

Fresh Mixed Greens Salad with Candied Pecans, Dried Apples, Cranberries & Pecorino Cheese

Hearts of Romaine Caesar Salad with Roasted Garlic Caesar Dressing

Pomodoro Pasta Salad

Spring Ham & Pea Salad

Quinoa with Butter Squash & Goat Cheese

Eggplant Caponata

Assorted Artisan Breads

Hot Items

Turkey White | Dark with Natural Jus

Honey Glazed Ham

Mashed Potatoes

Cheddar Grits

Green Bean Casserole

Balsamic Glazed Carrots

Egg Casserole

Mushroom Stuffing

Dessert

Cinnamon & Nutmeg White Chocolate Bread Pudding

Mixed Berry & Apple Cobbler

Blonde Chocolate Brownies & Dark Chocolate Brownies

Pecan Pie

Assorted Baked Cookies

Executive Chef – Roque Heidler

Chef de Cuisine – Ray Walters