



Christmas Dinner Buffet

Soup

BUTTERNUT SQUASH BISQUE

Coconut curry, brown butter, toasted hazelnuts

Salad

WINTERGREEN SALAD

Cranberry vinaigrette, poached pears, orange segments, toasted pistachios, bleu cheese crumbles

Bruschetta Board

Balsamic marinated grapes and tomatoes, toasted flatbread, garlic jam and goat cheese fritters

Hot Selections

ROAST TURKEY

Caramelized onion gravy

GRILLED ATLANTIC WILD-CAUGHT SALMON

Cognac peppercorn cream sauce

GREEN BEAN CASSEROLE

Mushroom bechamel, crispy fried onions

BRUSSELS SPROUTS

Marinated feta, sun-dried tomatoes, honey dijon dressing, basil chiffonade

TWICE BAKED MASHED POTATOES

Cheddar, mozzarella, parmesan

HERBED JASMINE RICE

Carving Stations

PRIME RIB ROAST

Horseradish cream, red wine au jus

HONEY GLAZED HAM

Pineapple rum sauce

Action Station

COCONUT RUM WILD-CAUGHT GULF SHRIMP

Ginger lime butter

Dessert

CHEF'S HOLIDAY DESSERT SELECTION

\$85 PER PERSON/ \$38 CHILDREN 12 AND UNDER
PLEASE NOTE, GRATUITY IS NOT INCLUDED

