

Breakfast with Santa

FRIDAY, NOVEMBER 28, 2025 | 8 AM TO 12 NOON

\$48++ per Adult | \$24++ per Child (Ages 6-12)

● **Complimentary for Children 5 and Under**

BAKERY

House-baked Danish, Maple-Glazed Cinnamon Rolls and Mini Scratch Biscuits, Toast Station with White, Wheat and Sourdough, Honey Butter, Whipped Butter, Assorted Fruit Preserves, Peanut Butter, and Nutella

SMALL PLATES

205° Pecan-Smoked Tuna Dip
Pimento Cheese & Bacon
Roasted Local Oyster Bienville
White Bean & Tasso Ham Soup

HOT BREAKFAST

Applewood Bacon, Country Link Sausage,
Chicken Apple Sausage
Shrimp and White Corn Grits with Smoked Gouda
Brioche French Toast with Powdered Sugar & Warm Maple Syrup
Mini Crustless Quiche with Mushrooms,
Caramelized Onion & Goat Cheese
Mini Crustless Egg White Quiche with Basil, Tomato, Artichoke & Mozzarella
Brown Sugar Ginger Glazed Baby Carrots
Hard-Roasted Brussels Sprouts
Three Cheese Au Gratin Potatoes
Creamy White Cheddar Mac & Cheese
Pineapple Glazed Slow-Cooked Ham Steaks
Blackened Local Grouper with
Butter Bean Succotash
Lemon Pepper Chicken Breast

CRAB STATION

Pan-Seared Mini Crab Cakes
Crispy Fried Crab Claws
Crab Louis Endive Boats

EGG STATION

Lobster Mornay Omelet
Asparagus & Tomme Cheese Omelet
Crispy Ham, Mushroom & Cheddar Omelet

SALAD GARDEN

Romaine, Arugula mix, Tomato, Hot House Cucumber, Carrots, Radish, Black Beans, Spiced Pecans, Toasted Pepitas, Crumbled Goat Cheese, Blue Cheese, Mozzarella Balls
Balsamic, Ranch & Lemon Herb Dressings

KID'S BUFFET

Fruit Salad
Scrambled Eggs
Chicken Tenders
Tator Tots

JAR DESSERTS

White Chocolate Peppermint Parfait
Black Forest

CAKE BITES

Butter Pound Cake, Christmas Rum Cake, Coffee Cake

STOCKING STUFFERS

Gingerbread Blondies, Cranberry White Chocolate Bark, Sugar Cookie Fudge, Caramel Snickerdoodles, Red Velvet Sammie's & Hot Chocolate Sandwich

