Breakfast with Santa

FRIDAY, NOVEMBER 27, 2026 | 8 AM TO 12 NOON

$68++ 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
Fried Oysters

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

Scrambled Eggs with Fresh Chives

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

Blackened Local Grouper with Butter Bean Succotash

Lemon Pepper Chicken Breast

SEAFOOD STATION

Pan-Seared Mini Crab Cakes
Shrimp Cocktail

FRESH FARM EGG POPPER

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

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



FISH OUT OF WATER®

*++*Taxes and 24% Gratuity not included in price.*