



2018 Christmas Buffet

Creamy Sherry Ginger Carrot Bisque
Assorted Stuffed Brie, Imported Cheese and Herb Crostini

Fresh Tropical Fruit
Cinnamon Yogurt Dip

Local Bibb Lettuce Salad
Candied Walnuts, Port Poached Apples,
Crumbled Goat Cheese, Apple Cider Vinaigrette

Roasted Cauliflower and Beet Salad
Pistachios, Arugula, Pomegranate Dressing

Action Station

Seared Wild Caught Gulf Shrimp
Tomato Pesto Cream, Parmesan Crisp

Seared Pork Belly
Truffle Risotto, Green Pea Puree

Hot Selections

Roasted Young Turkey with Sage Gravy and Dried Cranberries

Oven-Broiled Ginger Fresh Catch, Fried Leeks,
Lemongrass Beurre Blanc

Grilled Broccoli with Toasted Garlic Red and
Yellow Roasted Pepper Chutney

Homestyle Green Bean Casserole
Smoked Gouda Cheese, Crispy Fried Onion

Garlic Red Bliss Smashed Potatoes

Herb-Roasted Potato Medley
Purple Peruvian, Yukon Fingerlings, Local White Yam

Seasoned Wild Rice

Chef-Attended Carving Station

Roasted Beef Tenderloin
House Horseradish Cream, Sauce Au Poivre

Maple-Smoked Ham
Mango Chutney

Assorted Holiday Desserts

\$75 per adult / \$30 children 12 and under
An automatic 18% service charge will be added to your bill.