

The Buccaneer

2014 Christmas Buffet

House Baked Bread and Rolls

Maple Butternut Bisque

Tropical Fruit Baked Brie with Christmas Chutney and Curried Cream Cheese Strata

Baby Spinach Salad with Roasted Beets, Candied Pecans and Creamy Goat Cheese,
dressed with Maple Mustard Vinaigrette

Fresh Watercress and Sweet Potato Salad with Sun-Dried Cranberries, Scallions
and Gorgonzola & Champagne Vinaigrette

Action Stations

Sautéed Shrimp with Sweet Basil and Plum Tomato Butter, topped with Holiday Pesto

Pepper-Crusted Tuna with Orange-Horseradish Marmalade and Wasabi Aioli

Hot Selections

Noisettes of Pork with Creamy Calvados and Apple Sauce

Fresh Scottish Salmon with Orange-Saffron Cream Sauce,
topped with sautéed Oranges, Leeks and Honey

Sautéed Haricots Verts with Ginger-Soy Dressing and Toasted Shallots

Roasted Cauliflower with Butter-Parmesan Crust

Garlic and Chive Mashed Potatoes

Fragrant Jasmine Rice with fresh Parsley and Peas

Carving Stations

Boneless Prime Rib of Beef with Wild Mushroom Bordelaise
and fresh Horseradish Crème Fraiche

Baked Virginia Ham with Cruzan Rum Dijon Glaze and Pineapple Chutney

Assorted Christmas Desserts

\$65 per person / \$30 children 12 and under

