



CHRISTMAS DAY BUFFET 2017

GARDE MANGER

Roasted kale and carrots salad with celery leaves, gala apple, toasted walnuts and whole grain mustard vinaigrette
Wild rice blend, butternut squash, orange, pomegranate, with tangerine dressing
Green bean salad with toasted almonds, tarragon dressing
Baby lettuce, Romaine and radicchio, arugula, and herb salad with
Cherry tomato, cucumber, sunflower seeds & almonds, croutons, pecorino romano cheese,
Dressings: Ranch, balsamic, Caesar

Seafood

Fennel poached shrimp with traditional cocktail sauce
Oysters shooters with horseradish tomato jus and cilantro
Domestic and artisan cheese selection with accoutrements
Sliced melons, pineapple, and berries

CARVING

Holiday ham with brown sugar whole grain mustard glaze
Sage brushed turkey with giblet sauce and cranberry orange relish
Prime rib of beef, au jus, horseradish cream, Dijon mustard, whole grain mustard, garlic aioli
Rolls and butter

HOLIDAY ENTREES

Pan-roasted salmon with poblano crema and pickled chilies
Spiced yams and sweet potatoes, toasted marshmallows
Yukon gold potato puree
Mushroom ravioli with Roquefort cream and sweet roasted garlic
Winter vegetables

DESSERTS

Red velvet cake, eclairs, cream puffs, truffles, petite fours, lemon tart, holiday cupcakes, macarons,
Praline cheesecake, pumpkin spice with cream cheese frosting
Chocolate decadence cake, espresso brownies

Adults \$56.95

Kids \$29.95