

# **Christmas Celebration Buffet**

Friday, December 25th ~ 10:30am - 2:30pm

\$49.95 for adults / \$19.95 for kids 4 - 12 years (under 4 are free)

Frangelico Laced Butternut Squash, Bisque,  
Cinnamon Fleurons and Cranberries

Eggs Benedict, Shaved Ham, Milanese, Fresh Mozzarella  
Omelet Bar ~ includes all your favorites  
Cheese Blintzes, Blueberry Compote  
Muffins, Croissants and Danishes

Romaine Salad, Garlic Herbs, Pretzel Croutons, Caesar Dressing  
Frisee, Endive, Radicchio Salad, Point Reyes Blue Cheese Dressing  
Baby Mixed California Greens, Apples, Candied Pecans  
Mozzarella, Tomato & Purple Basil Salad  
Red & Gold Beet Salad, Greek Feta Cheese, Orange Segment, Mint  
Roasted Acorn Squash Salad  
Mushroom Salad, Lemon Oil, Crispy Pancetta  
Mango Vegetables Couscous  
Tobbico Caviar Deviled Eggs  
Wood Grilled Vegetables, Balsamic Reduction

Imported Domestic and International Cheese, Chutney & Fruits Compote  
Zucchini & Basil Terrine, Duck & Port Wine Pate en Croute  
Smoked Salmon, Traditional Condiments  
Fresh Shucked Oysters, Mignonette  
King Crab Legs  
Lemon Lime Marinated Jumbo Shrimp, Bloody Mary Cocktail Sauce  
Sliced Fruit Salad, Shredded Coconut

Slow Roasted Farmed Turkey, Orange Cranberry Relish  
Carved Prime Rib, Tomato Tarragon Hollandaise  
Braised Whole Snapper, Fennel & Tomato  
Glazed Honey Mustard & Clove Bone-in Ham

Butter Brushed Vegetable Medley  
Hash Brown Medley Potato, Green Onions, Pepper  
Candied Sweet Potato & Marshmallow

Cheese Cake, Chocolate Cake, Raspberry & Blackberry Napoleon Cake,  
Pear Walnut Tart, Orange Infused Crème Caramel, Cream Profiterole,  
Miniature Pastries, Holiday Cookies, Fruit Tart, Yule Log,  
Poached Seasonal Fruits, Chocolate Fountain & Much More!