



CHRISTMAS DINNER BUFFET 2018

December 25th, 2018 | Tuesday | 2pm -9pm (last seating at 8pm)

Soup and Salads

CHESTNUT PUMPKIN SOUP

snow crab meat, glazed chestnuts, scallion oil

SPICY ROCK SHRIMP AND SOBA NOODLE SALAD

cucumbers, kumato tomatoes, snow peas, crispy won ton, yuzu dressing

KALE AND MOROCCAN STYLE ROASTED CAULIFLOWER SALAD

pickled red onions, pine nuts, raisins, baby carrots, red pepper dressing

APPLEWOOD SMOKED CHICKEN BREAST

little gem lettuce, avocado, toasted hazelnuts, cranberries, prickly pear dressing

GRILLED AHI TUNA NICOISE PASTA SALAD

farfalle pasta, nicoise olives, red potatoes, green beans & lemon-basil vinaigrette

WINTER SALAD WITH MAPLE CANDIED WALNUTS

pumpkin, spinach, goat cheese, pomegranate, fuji apple, balsamic-fig dressing

Entrees

SKILLET ROASTED HERBED LAMB LOIN

rosemary polenta, brown-butter broccoli, shitake mushroom sauce

SAKE BRINED YOUNG TURKEY

gala-apple stuffing, roasted brussels, giblet gravy

PANKO BREADED SCOTTISH SALMON

saffron rice, romanesco broccoli, spinach, spicy olive-tomato sauce

PORCINI MUSHROOM TORTELLONI

piquillo peppers, mustard greens, shaved parmesan, champagne cream sauce

Sides

CIDER ROASTED ROOT VEGETABLES | BROCCOLINI WITH TOASTED GARLIC & HAZELNUTS

CREAMY PARMESAN MASHED POTATOES | BOURBON-MAPLE GLAZED YAMS

Carving station

HERB ROASTED PRIME RIB

port wine shallot au jus

HONEY BAKED HAM

spiced apricot glaze

Dessert

ASSORTED CAKES | MINIATURE CHEESE CAKE | FRESH FRUIT TARTS | PETITE FOURS

FLAVORED FROZEN YOGURT

ASSORTED CANDIES | CHOCOLATE CHIPS | M&M | MIXED NUTS | SPRINKLES

CHOCOLATE SAUCE | CARAMEL SAUCE

80 Adult | 67 Senior | 47 Child (5 to 12 years old)