

Christmas Day Buffett

Sunday, Dec. 25th | 11AM – 7PM

\$85 Per Adult | \$45 per Child age 6 - 12 | Children under 5 are Free
(prices are before tax and gratuity)

Appetizer & Salad Platters

- Assorted Baby Lettuces | Balsamic Vinaigrette | GF Vegan
- Heirloom Tomato | Basil | Mozzarella | Balsamic Reduction GF
 - Roasted Beets | Rocket | Quinoa | Pomegranate
Goat Cheese | Candied Almonds | Vinaigrette GF
- Sliced Apple | Fig | Baby Spinach | Candied Walnut
Blue Cheese | Citrus Vinaigrette GF
 - Asian Pasta Salad

Cheese & Charcuterie

- Domestic and Imported Cheese Display GF
- Cornichons | Hummus | Crackers & Naan

Seasonal Fruit Display

- Pineapple | Cantaloupe | Honeydew | Watermelon | Berries GF

Seafood Display

- Gulf Shrimp | Oysters GF
- Classic Cocktail Sauce | Herb Remoulade | Mignonette | Lemon GF
 - Smoked Seafood
 - Smoked Salmon GF
- Capers | Red Onions | Tomato | Cream Cheese GF
 - Fresh Bagels

Hot Side Selections

- Potato Gratin GF
- Roasted Brussel Sprouts
 - Butternut Succotash
- Beef Empanadas | Chipotle Aioli
- Roasted Root Vegetable | Onion | Spiced Pepitas
- Winter Cous Cous | Acorn Squash | Tabbouleh Style

Entree Display

- Lemon Herb Roasted Chicken
 - Tamales | Salsa Verde
- Blackened Salmon | Butternut Squash
Dill Cream Sauce | Turnip Carrot Saute GF
- Pork Carnitas over White Rice | Romanesco | Pickled Onion GF
 - Cheese Ravioli | Pomodoro Sauce
 - Turkey Casserole

Carving Station

- Herb Roasted Prime Rib | Horseradish Cream | Bordelaise GF
 - Roasted Leg of Lamb | Minted Chimichurri
 - Honey Baked Ham | Pineapple Chutney

Dessert

- Peppermint Chocolate Cannoli
- Ginger Bread Cranberry Layer Cake Display
 - Mini Pecan Pie
- Raspberry White Chocolate Cheesecake
 - Lemon Blueberry Scones
- 1 Vegan Gluten Free Option Cupcake/Muffin

CALL 520.529.3500 FOR RESERVATIONS