

Christmas Buffet

25 December 2018

SOUPS

Creamy Cauliflower and Cashew

Tandoori Roasted Cashews

Classic French Onion Soup

Gruyere and Ciabatta Croutons

SALADS

Harvest Salad

Crisp Romaine Lettuce, Winter Mix Greens, Tomato, English Cucumber, Shaved Red Onions, Shredded Carrots, Roasted Beets, Marinated Garbanzo, Smoked Bacon, Candied Walnuts, Feta Cheese, Maytag Blue Cheese Crumble

Choice of House-made Green Goddess Ranch Dressing, Waldorf Thousand Island Dressing and Cold Press Olive Oil and Red Wine Vinegar

Winter Panzanella Salad

Sourdough, Butternut Squash, Golden Beets, Apples, Kale and Smoked Mozzarella

Toasted Farro Salad

Roasted Squash, Grilled Onions and Blistered Tomatoes, Myer Lemon Basil Vinaigrette

Heirloom Bean and Cauliflower Salad

Arugula, Roasted Cauliflower, Heirloom Beans, Olive Oil and Shaved Parmesan

CHARCUTERIE AND CHEESE BOARD

Fig Jams, Holiday Dried Fruits, Nuts, Assorted Mustards and Butter with Hearth Baked Breads

PASTA STATION

Penne San Marzano Pomodoro, Mac and Five Cheese

Choice of Wild Caught Shrimp or Hunters Bolognese, Fresh Parsley, Crushed Red Pepper Flakes and Parmesan Cheese

SEAFOOD DISPLAY

Shrimp Cocktail

Fresh Lemon, House-made Cocktail Sauce

Fennel Seafood Salad

CARVING STATION

Whole Roasted Carolina Turkey

Signature Cranberry Chutney, Country Gravy with Raisin Rolls

Slow Cooked Blackstrap Molasses Pitt Ham

Apple and Cherry Chutney with Buttered Rolls

ENTRÉES & SIDES

Maple Mustard Crusted Scottish Salmon

Buttered Mashed Potatoes, Meyer Lemon Butter Sauce and Sweet Peppers

Cauliflower Gratin

Sweet Potato Casserole

Brown Sugar Crust

Squash Casserole

Traditional Cornbread Dressing

DESSERT

Assortment of Seasonal Desserts



Harvest bistro

\$58 per Adult | \$28 per Child Ages 6-12 | Kids 6 and Under Eat Free

Price does not include tax and gratuity.