



## Christmas Day Buffet

December 25, 2019

### Entrées

#### Herbed Ribeye

Carved-to-order with Natural Jus and Creamy Horseradish Sauce

#### Cider-Bourbon Glazed Ham

Carved to Order with an Apple-Ginger Compote

#### Shrimp and Grits

Shrimp in a Tasso Ham, White Wine and Garlic Cream Sauce with Herbs  
over Parmesan Cheese Grits

#### In-House Smoked Norwegian Salmon

Accompanied by a Creamy Spinach and Sundried Tomato Dip,  
Red Onion Brunoise, Hard-Boiled Eggs and Capers with  
Assorted Pita Chips, Crostini, Crackers & Wafers

#### Season's Omelet Station

Selection of Meats, Cheeses and Seasonal Vegetables

### Seasonal Side Dishes

Cornbread Dressing with Dried Fruit and Herbs

Sautéed Green Beans with Toasted Pine Nuts and Thyme Butter

Whipped Sweet Potatoes with Candied Walnuts

Broccoli-Cauliflower Gratin with Panko Topping

Parslied New Potatoes in Garlic Butter

Citrus-Glazed Carrots with Dried Cranberries

### Cheese & Fruit Display

Puff Pastry-wrapped Raspberry Baked Brie, Domestic and Specialty Cheeses,  
Fresh Fruit, Assorted Chutneys, Crackers & Wafers

### Soups and Salads

Sweet Potato and Apple Bisque  
Beef and Barley Soup

Season's Baby Field Green Salad topped with Sliced Cucumbers,  
Julienne Carrots, Grape Tomatoes and Toasted Pumpkin Seeds  
Creamy Buttermilk-Dill Dressing or Balsamic Vinaigrette

Mixed Greens with Herb-Marinaded Hearts of Palm, Candied Walnuts, Dried Cherries and  
Roasted Sweet Onions in a Cherry-Balsamic Vinaigrette

Arugula Salad with Baby Beet Wedges, Candied Walnuts and Goat Cheese  
with a Citrus-Basil Vinaigrette

Cous-Cous Salad with Roasted Grape Tomatoes, Brunoise Cucumbers and Red Onions  
with a Mint Vinaigrette

### Desserts

Scrumptious Holiday Pastries, Pies and Cakes

\$52 per person plus tax

Children, 6-11 \$25 plus tax, Children 5 and under are free

Reservations Required. Please Call 828.696.9094