

Christmas Eve Buffet Menu

December 24, 2024. Seatings from 4:00 PM - 7:00 PM

STUFF YOUR STOCKING SALAD BAR

Organic garden greens, cucumbers, tomatoes, candy cane beets, aged cheddar, goat cheese, red onion, dried fruits, candied walnuts and more

ANTIPASTO STATION

Creative assortment of holiday appetizers, including clams casino, shrimp cocktail, grilled kielbasa, pastrami smoked salmon, shaved prosciutto, festive cheeses, cranberry brie purses, hand crafted salads

SIZZLING NOODLE BAR

Yakisoba noodles, tender chicken, stir fried Bok choy, shitake mushrooms, slivered scallion, sweet red bell peppers, squash noodles, roasted chopped peanuts, takeout box style

CHOPPING BLOCK

Porcini and rosemary crusted prime rib roasted to perfection zesty horseradish cream and beef au jus

SPANISH PAELLA

Yellow rice, green peas, shrimp, mussels, clams, pimentos, tomatoes, saffron, chorizo

SILVER CHAFERS

Mustard rubbed Berkshire pork loin, braised red cabbage, smoked bacon lardons

Eggplant rollatini, San Marzano tomato, fresh mozzarella, basil

Blackened Florida grouper, pea leaves, ruby grapefruit beurre blanc

Butternut squash raviolini, sage cream, candied pecans
brussels sprouts, cranberry, balsamic

Coffee roasted leg of lamb, wild rice pilaf, dried cherry glaze

Seasonal roasted root vegetable medley, garlic brown butter

Roasted garnet yams, praline crumble and Yukon whipped potatoes

EUROPEAN SWEETS

Homemade assorted holiday themed desserts to include, chocolate mousse, warm gingerbread pudding, key lime curd, macaroons, Christmas cookies, tiramisu, fruit tarts, pecan squares and more..

\$76 PER PERSON | \$30 CHILDREN 4-10

