Christmas Day Buffet

DECEMBER 25, 2024

SOUP STATION

Roasted Chestnut and Winter Vegetable Soup VG GF apple-smoked bacon, crispy sage and crème fraîche

CHEESE, CHARCUTERIE & PÂTÉ

Assorted Local Cheeses and Fruits V GF Artisanal Cured Meats and Pâtés GF marinated vegetables V GF assorted breads, preserves and mustards V

HOLIDAY SALAD STATION

Waldorf Salad VGF

compressed apple and celery, walnuts, grapes, pomegranate, blue cheese, cider vinegar, frisée, radicchio

Curried Roast Butternut Squash & Cauliflower Salad VG GF golden raisins, walnuts, chick peas, quinoa, scallion, madras curry vinaigrette

Foraged Mushrooms & Wild Rice Salad V GF

frisée, pine nuts, roasted tomato and lemon truffle vinaigrette

Roasted Beets, Blackberry & Citrus Salad V GF

cara cara oranges, shaved fennel, pickled onions, pistachio, feta cheese, arugula, white balsamic



SEAFOOD STATION

Poached Jumbo Shrimp GF DF cocktail sauce and fresh lemon

Campechana - Seafood Cocktail GF DF

octopus, shrimp, calamari, scallop, lime, cilantro & bloody mary salsa

Fresh Local Crab Cakes DF

chipotle lime aioli

Roast Salmon

wild mushroom, truffle béchamel, thyme

PASTA STATION

Lobster Ravioli

lobster velouté, sherry and scallion

Butternut Squash Tortellini V

roasted tomato ragu and parmesan-sage butter

CARVING STATION

Slow Roasted Prime Rib GF DF

natural jus and horseradish cream

Stuffed Pork Loin GEDE

prosciutto, sundried fruit and apple cider demi

Fresh Baked Rolls V

sweet cream butter

SIDES

Saffron Whipped Potatoes V Pecan Rice Pilaf VG GF Roasted Root Vegetables VG DF Creamed Greens V



V Vegan

DF Dairy Free

VG Vegetarian

GF Gluten Free

DESSERTS

Dark Chocolate Mousse Tart V

Apple Strudel V crème anglaise

Pecan Tart V

Lemon Meringue Tart V

Christmas Cranberry Cake VG GF whipped coconut cream

Pumpkin Bread Pudding V cinnamon chantilly

Mexican Chocolate Trifle VGF

Selection of Holiday Cookies \lor

