



Santa Brunch Buffet

MENU

TO START

Charcuterie Platter

Chef's Selection of Cured Meats | Marinated Vegetables | Cornichons

Shrimp Cocktail

Bloody Mary Cocktail Sauce | Fresh Lemons

Baked Brie en Croute

Dried Fruit | Nuts | Crackers

Seasonal Sliced Fruit

SALADS

Winter Green Salad

Local Mixed Greens | Greens | Fresh Strawberry | Shredded Carrot | Hot House Cucumber | Dried Figs | Candied Walnuts | Local Chèvre Goat Cheese | Balsamic Vinaigrette

Brussel and Butternut Squash Salad

Roasted Brussels | Butternut Squash | Candied Bacon | Roasted Marcona Almonds | Maple Drizzle

MAINS

Broccoli Cheddar Casserole

Crispy Onions | Bechamel

Chicken Florentine Roulade

Mushroom Cream Sauce | Fine Herbs

Vegetable Ratatouille Wellington

Pomodoro Sauce | Fresh Herbs

Macadamia Nut Crusted Salmon

Vanilla Bean Sauce | Bing Cherry Glaze

Tuxedo Rice Pilaf

Pecans | Dried Cranberries

Yukon Gold Whipped Potatoes

CARVING & ACTION STATIONS

Carving Station

Rosemary Crusted Leg of Lamb | Mint Jelly
Slow Roasted Prime Rib | Horseradish | Creamy Horseradish | Au Jus

Cooked to Order Omelet Station

Chopped Bacon | Diced Ham | Cheddar Jack | Swiss | Tomato | Onion | Spinach | Mushrooms | Jalapeños | Bell Peppers

Belgian Waffle Station

Vanilla | Chocolate | Strawberry
Warm Maple Syrup | Strawberry Syrup | Whipped Cream

BREAKFAST

Apple Wood Smoked Bacon

Chicken Apple Sausage

Scrambled Eggs

Potatoes O'Brien

PASTRY

Chef's selection of Holiday Petit Fours and Breakfast Pastries

Yule Log Cakes

Assorted Pies and Bars

CHILDREN'S

Chicken Bites

Macaroni and Cheese

Cinnamon French Toast

Tater Tots

