



BREAKFAST ITEMS

Scrambled Eggs GF

Crispy Bacon & Breakfast Sausage GF

Crispy Home Fried Potatoes GF

Sweet Breads

Muffins, Croissants, Cinnamon Rolls, Banana Bread

Fresh Fruit Display GF

SOUP

Waffle Station!

Lobster Bisque

Whipped cream and Strawberries

SALADS

Shaved Brussel Sprout and Baby Kale GF radicchio, carrots, toasted pumpkin seeds, feta cheese, balsamic vinaigrette

Roasted Beets and Butternut Squash GF

baby arugula, cranberry cheese, mandarin oranges, dried cranberries, maple vinaigrette

CHEESE & CHARCUTERIE PLATTER

Artisanal Cheeses, Cured Meats, Mixed Olives, House-Made Jam, Assorted Crackers, Pita Chips



CHRISTMAS DAY BUFFET

Monday Dec 25th, 2023

Seatings from 10:30am-5:30pm

Reservations are Required

Adults \$60 Children \$25 (Ages 4-12) plus tax and gratuity

SEAFOOD BAR

Shrimp Cocktail GF lemons & cocktail sauce

CARVING STATION

Roasted Prime Rib GF au-Jus & horseraddish cream sauce

Roasted Rack of Lamb GF mint jelly

ENTREES

Brioled Swordfish GF peach and pineapple salsa

Oven-Roasted Turkey

traditional bread stuffing, pan gravy, cranberry relish

Butternut Squash Ravioli

maple sage cream, shaved parmesan cheese

SIDES

Steamed Vegetable Medley GF

Garlic Mashed Potatoes GF

Butternut Squash GF

DESSERTS

An Array of Chefs Choice Desserts mini pastries, pies, cakes and more!

KIDS STATION

Chicken Fingers

Mac & Cheese