

**Christmas EVE BUFFET Menu 2014**

**\$49 per adult/ \$21 per child under 12**

**4pm-9pm**

**Salads**

Field Greens Candied Pecans, Spiced Apples, Roasted Root Vegetables,  
Cranberry Sage Vinaigrette, Smoked Gouda

Red & Golden Beets, Herbed Goats Cheese, Beet Yogurt, Roasted Fennel, Baby Kale

Candied Bacon, Roasted Tomato Jam, Pickled Red Onion, Gorgonzola, Iceberg Lettuce,  
Apple Cider Blue Cheese Vinaigrette

**Cheese**

A selection of chef's sliced cheeses, dried fruits, seasonal jams

**Bread & Such**

Our Pastry chef's selection of traditional & nontraditional dinner breads & spreads

**Raw Bar**

Snow Crab Legs, Shrimp Cocktail, Cape Cod Oysters, Smoked Salmon  
Cocktail Sauce, Green Apple Mignonette, Capers & Red Onion

**Soups**

Lobster & Cognac Bisque  
Smooth Split Pea with Diced Butternut Squash

**Carving Station**

Choice Angus Prime Rib, Au Jus & Creamy Horseradish Sauce  
House Roasted Turkey Breast, Creamy Black Pepper Gravy  
Spiral Ham, Mustard Pineapple Glaze

**Pasta**

Rigatoni Bolognese  
Tomato & Basil Striped Three Cheese Ravioli with Pesto White Wine Crème

**Seafood**

Portuguese Seafood Stew with Cod, Mussels, Shrimp, Calamari, Linguica, Potato & Saffron  
Honey Pecan Crusted Salmon & Wild Rice Pilaf

**Sides**

Sage Bread Stuffing  
Chunky Sweet Potato Mash, Marshmallow Brown Sugar  
Red Bliss Potato Mash

Roasted Brussel Sprouts & Baby Carrots  
Cauliflower & broccoli gratin

**Dessert**

Red Velvet Cake  
Tres Leches Cake  
Seasonal Pies  
Mini Cheesecake Assortment  
Petit Four & Profiterole Display

Chocolate & Vanilla Tiger Cake  
Sticky Toffee Pudding Cake  
Rhubarb Cobbler  
Eggnog Shooters