



LITTLE AMERICA HOTEL FLAGSTAFF

# 2018 CHRISTMAS BRUNCH

9:00 AM - 2:00 PM

\$49\* ADULTS | \$22\* CHILDREN AGES 5-12

*Children 4 & under complimentary | \*plus tax & service charge*

## SEASONAL FRESH FRUIT

INDIVIDUALLY PLATED AND GARNISHED WITH FRESH BERRIES  
*cantaloupe, honeydew, watermelon,  
hawaiian pineapple, orange, and kiwi slices*

## SALADS

ARTISAN MIXED GREENS WITH ALL ACCOMPANIMENTS

HEARTS OF ROMAINE SALAD  
*with Caesar dressing and roasted garlic croutons*

BUFFALO MOZZARELLA SALAD

TRICOLOR CHEESE TORTELLINI

AMBROSIA SALAD

CHICKEN WALDORF SALAD

SHRIMP SALAD

MUFFULETTA STYLE PASTA SALAD

## EGGS & OMELET STATION

YOUR CHOICE OF EGGS, EGG WHITES, OR EGGS BEATERS  
*toppings include sautéed mushrooms, concase  
tomatoes, scallions, smoked ham, applewood  
smoked bacon, spinach, asparagus, lump crab  
meat, sharp cheddar, and Swiss cheese*

## WAFFLE STATION

*traditional waffles served with fresh berries,  
berry compote, chocolate sauce, maple syrup,  
powdered sugar and Chantilly cream*

## STREETS of PARIS CRÊPE BAR

FRESH CRÊPES MADE TO ORDER

*assorted fresh berries, fresh sliced bananas,  
sliced roasted apples, Chantilly cream, chocolate  
syrup, hazelnut cream sauce, Crème Brûlée sauce*

## ARTISAN CHEESE DISPLAY

DOMESTIC & IMPORTED CHEESE DISPLAY

*French breads, fruit jam, marinated artichokes,  
cured olives, pickled asparagus, and green beans*

## CHILDREN'S BUFFET

CHICKEN FINGERS

MAC & CHEESE

CORKSCREW PASTA  
*with marinara sauce*

STEAMED BROCCOLI & CARROTS

PEPPERONI PIZZA & CHEESE PIZZA

## HOT BUFFET STATION

STRIPS OF APPLEWOOD SMOKED BACON  
& COUNTRY PORK SAUSAGE LINKS

TRADITIONAL EGGS BENEDICT

APPLE CREPES  
*caramel sauce*

STUFFED ROAST PORK  
*sausage and apple*

STUFFED SOLE FILLETS  
*crab, shrimp, and white wine veloutte sauce*

SLICED TURKEY BREAST  
*slow roasted white meat topped with turkey jus*

ROASTED GARLIC WHIPPED POTATOES

TRADITIONAL STUFFING

SAUTÉED HARICOT VERTS

## CHEF'S CARVING ROAST

CONFIT GARLIC CRUSTED PRIME RIB  
*horseradish sour cream, natural beef jus*

HONEY CURED HAM  
*candy orange sauce*

## SEAFOOD STATION

CHILLED JUMBO GULF SHRIMP  
*served with cocktail sauce and lemon wedges*

SMOKED SALMON DISPLAY  
*traditional garnishes, dark and miniature bagels  
with cream cheese rosettes*

AHI TUNA TARTAR  
*served rare, garnished with pickled  
vegetables, and drizzled with Ponzu sauce*

ALASKAN CRAB LEGS  
*served with clarified butter, cocktail sauce,  
and lemon wedges*

FRESH SHUCKED OYSTERS  
*mignonette and cocktail sauce*

## DESSERT & PASTRY STATION

*our pastry chef Vanessa and her team prepared  
a vast of seasonal selections of cakes, pies,  
tortes, breakfast pastries, mini muffins, cookies,  
strudels, French pastries, petite fours, holidays  
inspired sweets, and our traditional Little  
America bread pudding with rum sauce*