



LITTLE AMERICA HOTEL FLAGSTAFF

2019 CHRISTMAS BRUNCH

9:00 AM - 2:00 PM

\$52* 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

AMBROSIA SALAD

CHICKEN WALDORF SALAD

MARINATED VEGETABLE SALAD

MUFFULETTA STYLE PASTA SALAD

EGGS & OMELET STATION

YOUR CHOICE OF EGGS, EGG WHITES, OR EGGS BEATERS

*toppings include sautéed mushrooms,
concasse tomatoes, scallions, smoked ham,
applewood smoked bacon, spinach, asparagus,
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

VEGETABLE AND CHEESE LASAGNA ROLLETES
basil marinara

ACHIOTE MARINATED SALMON

SLICED TURKEY BREAST
slow roasted white meat topped with turkey jus

BACON WRAPPED PORK TENDERLOIN

ROASTED GARLIC WHIPPED POTATOES

BROWN SUGAR GLAZED YAMS

JARDINIÈRE OF FRESH VEGETABLES

CHEF'S CARVING ROAST

HERB 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*