

CHRISTMAS BRUNCH

- 2021 -

\$65.00* ADULTS | \$32.00* CHILDREN (5-12) | *Plus tax & gratuity

Children 4 & under complimentary

SEASONAL FRESH FRUIT

CANTALOUPE, HONEYDEW, WATERMELON,
HAWAIIAN PINEAPPLE, ORANGE & KIWI SLICES
Individually Plated and Garnished with Fresh Berries

LOCAL & IMPORTED CHEESES AND CHARCUTERIE

French Breads, Fruit Jam, Marinated Artichokes,
Cured Olives, Pickled Asparagus and Green Beans

SALADS

Artisan Mixed Greens with all Accompaniments

HEARTS OF ROMAINE SALAD

With Caesar Dressing and Roasted Garlic Croutons

VEGETABLE CRUDITÉ SALAD

Marinated Assort Vegetables

CAPRESE SALAD

Drizzled with Aged Balsamic Reduction

AMBROSIA SALAD

Traditional Christmas Salad

SHAVED BRUSSEL SPROUTS

Bacon Lardons, Smith Apples, Black Pepper Pecorino
Cheese, Tuxedo Sesame Seeds, Lemon Vinaigrette

CRAB SALAD

Shredded Crab Meat and Vegetables

TRICOLOR CHEESE TORTELLINI SALAD

Vegetables and Herb Vinaigrette Dressing

EGGS & OMELET STATION

Your Choice Of Eggs, Egg Whites or Egg Beaters

TOPPINGS INCLUDE:

Sautéed Mushrooms, Tomatoes, Scallions, Smoked Ham,
Applewood Smoked Bacon, Spinach, Asparagus, Lump
Crab Meat, Sharp Cheddar and Swiss Cheese

WAFFLE STATION

Traditional Belgium Waffles Served with Fresh Berries,
Berry Compote, Chocolate Sauce, Maple Syrup,
Powdered Sugar, Chantilly Cream

STREETS of PARIS CRÊPE BAR

FRESH CRÊPES MADE TO ORDER

With Assorted Fresh Berries, Fresh Sliced Bananas,
Sliced Roasted Apples, Chantilly Cream, Chocolate Syrup,
Hazelnut Sauce, Crème Brûlée Sauce

HOT BUFFET STATION

STRIPS OF APPLEWOOD SMOKED BACON
& COUNTRY SAUSAGE LINKS

EGGS BENEDICT

CHEESE BLINTZ

Raspberry & Chocolate Sauce

STUFFED ROAST PORK

Sausage and Apple

STUFFED SOLE FILLETS

Crab & Shrimp with White Wine Veloute Sauce

SLICED TURKEY BREAST

Slow Roasted White Meat Topped with Turkey Jus

WHIPPED POTATOES

TRADITIONAL STUFFING

STEAMED GREEN BEANS

With Roasted Almonds

CHEF'S CARVING STATIONS

HONEY CURED HAM

Candy Orange Sauce

ROASTED PRIME RIB

Creamed Horseradish, Natural Beef Jus

SEAFOOD STATION

CHILLED JUMBO GULF SHRIMP

Served with Cocktail Sauce and Lemon Wedges

SMOKED SALMON DISPLAY

Smoked Salmon, Traditional Garnished, Dark
and Miniature Bagels with Cream Cheese Rosettes

AHI TUNA TARTAR

Served Rare And 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 Sauce

children's buffet

CHICKEN FINGERS, PEPPERONI PIZZA,
MAC AND CHEESE, CORKSCREW
PASTA WITH TOMATO SAUCE, STEAMED
BROCCOLI & CARROTS

DESSERT & PASTRY STATION

Our Pastry Chef Vanessa and Her Team Prepared a Vast of Seasonal Selection of Cakes, Pies,
Tortes, Breakfast Pastries, Mini Muffins, Cookies, Strudels, French Pastries, Petite Fours, Truffles,
Holiday Inspired Sweets & Traditional Little America Bread Pudding with Rum Sauce