

CHRISTMAS BUFFET

2024

\$79 for Adults & \$35 for Children +tax +20% gratuity

BEVERAGES

Bloody Mary

Mimosa

STARTER

Chopped Harvest Salad with Bacon Brussels Sprouts and Apple Salad Cauliflower and Arugula Salad Seasonal Fresh Fruit Display

BREAKFAST STATION

Omelet Station

Made-to-order omelets with a variety of premium ingredients.

Belgian Waffle Station

Freshly made waffles topped with whipped cream, fresh berry compote, whipped butter, and maple syrup

Crispy Bacon and Country Sausage Link

CHEF'S CARVING STATION

Roast Prime Rib of Beef

Served with creamy horseradish and au jus Baked Ham

Accompanied by pineapple chutney

CHILLED SEAFOOD STATION

Chilled Jumbo Gulf Shrimp with Cocktail Sauce and Lemon Wedges



DISPLAYS

Smoked Salmon Display

Featuring sliced smoked salmon, traditional garnishes, miniature bagels, and cream cheese rosettes

Artisan Cheese & Charcuterie

A selection of domestic and imported cheeses, prosciutto, salami, grapes gourmet crackers, toasted rustic bread, and fig jam

HOT BUFFET STATION

Honey-Roasted Baby Carrots & Roasted Brussels Sprouts
Candied Sweet Potatoes
Seared Halibut Fillet with Lemon Caper Butter Sauce
Confit Duck Legs with Orange and Cranberry Glaze
Potatoes au Gratin

SWEET ENDINGS

Cascading Chocolate Fountain

Premium Belgian chocolate served with fresh strawberries, cream puffs, marshmallows, Rice Krispies treats, pound cake, ladyfingers, and gingerbread cookies.

Desserts and Pastry Station

A variety of seasonal pies and the signature Little America Bread Pudding with Rum Sauce

CHILDREN'S OFFERINGS

Chicken Fingers

Mac & Cheese

Assorted Pizzas

Hamburger sliders

