LITTLE AMERICA
Hotel
FLAGSTAFF

CHRISTMAS BUFFET BRUNCH 2026

A festive celebration of winter flavors, treasured traditions, and holiday hospitality

FRESH BEGINNINGS

Winter Fruit & Berry Display
Pineapple, melon, citrus, grapes, pomegranate, winter berries, and fresh mint.

WINTER SALADS

Northern Arizona Harvest Salad
Baby greens, roasted pears, dried cranberries, candied pecans, blue cheese, and cranberry vinaigrette.

Shaved Brussels Sprout & Apple Salad
Aged white cheddar, toasted pepitas, and maple-Dijon vinaigrette.

Roasted Beet & Citrus Salad
Whipped goat cheese, arugula, pistachios, pomegranate, and champagne vinaigrette.

Shrimp Louie
Chilled shrimp, crisp vegetables, egg, avocado, and classic Louie dressing.

CHEESE & CHARCUTERIE

Artisan Cheese & Charcuterie Display
Imported and domestic cheeses, prosciutto, salami, grapes, citrus-marinated olives, fig preserves, gourmet crackers, and toasted artisan breads.

BREAKFAST FAVORITES

Applewood-Smoked Bacon & Country Sausage

Traditional Eggs Benedict
English muffin, Canadian bacon, poached egg, and hollandaise.

Spinach, Mushroom & Gruyère Breakfast Strata
Roasted mushrooms, baby spinach, caramelized onion, and Gruyère.

CHEF'S CARVING BOARD

Sea Salt & Prime Rib
Natural au jus and creamy horseradish.

Brown Sugar & Mustard-Glazed Ham
Pineapple-ginger chutney and whole-grain mustard.

CHRISTMAS GRAND BUFFET

Pistachio-Crusted Salmon
Winter citrus beurre blanc, pomegranate, and fresh herbs.

Wild Mushroom-Stuffed Chicken Roulade
Cranberry-port reduction and crispy sage.

Butternut Squash & Sage Ravioli
Brown butter, roasted pears, toasted hazelnuts, and Parmesan.

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Gruyère & Thyme Yukon Gold Gratin
Slow-baked potatoes, cream, roasted garlic, and Gruyère.

Haricots Verts Almondine
Toasted almonds, shallots, and lemon brown butter.

OCEAN'S BOUNTY

Chilled Shrimp & Crab Display
Jumbo Gulf shrimp and crab clusters with cocktail sauce, lemon wedges, and drawn butter.

Smoked Salmon Display
Sliced smoked salmon with capers, red onion, chopped egg, cucumber, tomato, dill, miniature bagels, and cream cheese.

Ahi Tuna Display
Sesame-crusted, seared rare ahi tuna with ponzu, wasabi, pickled ginger, scallions, and sesame seeds.

YOUNG DINERS' BUFFET

Children's Favorites
Crispy chicken tenders, creamy macaroni and cheese, cheese pizza, roasted potato tots, and buttered seasonal vegetables.

SWEET FINALE

Belgian Chocolate Fountain
Fresh strawberries, cream puffs, pretzels, marshmallows, crispy rice treats, pound cake, ladyfingers, and gingerbread cookies.

Holiday Dessert & Pastry Display
Seasonal pies, festive cakes and tortes, French pastries, holiday cookies, peppermint bark, and traditional Little America bread pudding with rum sauce, created by Pastry Chef Vanessa and her team.

Gather with family and friends for a memorable Christmas celebration at Little America Hotel.