



Holiday

BUFFET

WEDNESDAY, DECEMBER 25

11:00am – 8:00pm

SALADS

AMBROSIA

coconut, marshmallows, pineapple, mandarin oranges, whipped topping

CINNAMON APPLE AND PEAR

roasted apples, pears, sweet potato, candied pecans, pistachios, escarole, champagne vinaigrette

SMOKED SALMON

field greens, feta cheese, orange segments, cranberry vinaigrette

ENTRÉES

CARVED PRIME RIB

herb roasted, red wine demi-glace, roasted onions, wild mushrooms

SHRIMP RAVIOLI

arugula, cherry tomatoes, cheese ravioli, garlic butter cream sauce, shaved fontina

GRILLED STRIP STEAKS

wood fire grilled, bordelaise, roasted potato

SEARED SALMON

tomato butter, spinach salad

MAPLE APPLE PORK LOIN

cured bacon, vanilla, cranberry apple glaze

HONEY DUCK

ginger, basil, citrus honey butter

SIDES

nutmeg sugar scented
sweet mashed potato

white cheddar truffle
mac and cheese

roasted beets, parsnips,
pearl onions

butternut squash risotto

sausage and sage dressing

double baked potato

DESSERTS

butterscotch pudding parfait

pecan pie

eggnog mousse pie

buche de noel

bread pudding

peppermint chocolate cake

sugar/gingerbread cookies

pumpkin cheesecake

PLUS, ALL YOUR BUFFET FAVORITES!

ADULTS • \$28.99

CHILDREN 4-10 • HALF OFF | CHILDREN 3 & UNDER • COMPLIMENTARY