



Christmas Eve & New Year's Day Buffet 11 am-2 pm

Field Greens with heirloom grape tomatoes, English cucumber & white balsamic vinaigrette
Arugula Goat Cheese Salad, roasted beets, toasted pecans, shallot vinaigrette
Baby Spinach Salad with gorgonzola, bacon, pickled red onion, honey-Dijon vinaigrette
Roasted Vegetable and Couscous Salad
Sliced Fresh Fruit

Breakfast Bread Display

Cornbread, Biscuits, Cinnamon Rolls and Scones

Hot Buffet

Applewood Smoked Bacon and Sausage Links
Maple Praline French Toast
Soufflé Irish Breakfast Bake of corned beef hash, cheddar and sourdough
Scrambled Farm Fresh Eggs
Hash Brown Casserole
Seasonal Vegetable Medley
White Cheddar Mac & Cheese
Buttermilk Fried Chicken
Baked Gremolata Crusted Cod with lemon dill crema

Carving Station

Hand carved: Roasted New York Strip with condiments and sauces

Dessert

Apple-Blueberry Cobbler
Assorted Cakes and Desserts

***\$55 per person / \$25 ages 6-12
Children under 6 dine with our compliments.***