



Christmas Eve & New Year's Day Buffet 10 am-2 pm

Field Greens with heirloom grape tomatoes, English cucumber,
& white balsamic vinaigrette
Arugula Goat Cheese Salad, roasted beets, toasted pecans, & tahini dressing
Baby Spinach Salad with gorgonzola, bacon, pickled red onion,
honey-Dijon vinaigrette
Tortellini, chick peas, artichokes, & red wine vinaigrette
Sliced Fresh Fruit

Breakfast Bread Display
Cornbread, Biscuits, Cinnamon Rolls and Scones

Hot Buffet
Applewood Smoked Bacon and Sausage Links
Maple Praline French Toast
Frittata with spinach, fingerling potatoes, goat cheese, & roasted red peppers
Scrambled Farm Fresh Eggs
Hash Brown Casserole
Seasonal Vegetable Medley
White Cheddar Mac & Cheese
Buttermilk Fried Chicken
Baked Salmon with lemon dill crema

Carving Station
Hand carved: Roasted Prime Rib with condiments and sauces

Dessert
Blueberry Cobbler
Assorted Cakes and Desserts

\$55 per person / \$25 ages 6-12

Children under 6 dine with our compliments.