

Christmas Day Buffet 2019

Gourmet Salads and Pantry Offerings

*Antipasti Salad ~ Salami, Capicola Ham, Pepperoncini, Olives
Roasted Red Peppers, Artichokes and Aged Feta
Fresh Mozzarella and Tomato Salad with Fresh Basil and Balsamic
Caesar Salad with Traditional Accompaniments
Mixed Garden Salad with Assorted Condiments and Dressings
Imported and Domestic Cheeses with Heritage Crackers*

Seafood Bar

*Peel and Eat Shrimp with Cocktail Sauce
Oysters on the Half Shell
Seafood Salad
Smoked Salmon with Traditional Accompaniments*

Carving Station

*Butter Basted Striploin Fresh Thyme and Garlic
Virginia Ham with Bourbon and local Sorghum Glaze
Oven Roasted Turkey with Giblet Gravy and Apple-Sausage Cornbread Stuffing*

Hot Entrees

*Grilled Chicken Oreganata
Broiled Atlantic Salmon with Honey, Brown Butter and Almonds
Sautéed Vegetable Medley with Garlic and Olive Oil
Steamed Green Beans with Candied Cranberries
Roasted Fingerling Potatoes
Penne Pasta with Gorgonzola and Sage*

Desserts

*Traditional Seasonal Cakes and Pies, Warm Bread Pudding with Bourbon Sauce,
Mixed Berry Crisp, Chocolate Mousse,
Build your own Ice Cream Sundae with Fudge, Whipped Cream, Nuts,
Cherries and Sprinkles*

Adults \$52.95 per person

Children 6 thru 12 years of age \$27.95 per person

Children 5 and under \$10.95

Seating's available from 12pm-5pm

Advance Reservations Required

706-379-4617