

# CHRISTMAS EVE BRUNCH BUFFET

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## FIRST COURSE

Breakfast Bakery Assortment  
Seasonal Fruit & Berries  
Smoked Salmon, *Capers, Red Onion*  
Thick Cut Smoked Bacon/ Turkey Sausage  
Red Bliss Potatoes  
Artisan Cheese & Salumi  
Mixed Green Salad, *Roasted Beets, Goat Cheese, Balsamic Vinaigrette*

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## ENTREES

Classic Eggs Benedict, *Canadian Bacon, Chive Hollandaise on English Muffin*  
Scrambled Eggs, *Aged Cheddar*  
Belgian Waffles Berries, *Whipped Cream, Maple Syrup*  
Cinnamon Apple French Toast  
Mustard Dill Crusted Scottish Salmon  
Raised Beef Short Rib, *French Onion Jus*  
Gemelli Pasta, *Ricotta, Spinach, Tomato Fennel Cream*

## ACCOMPANIMENTS

Seasonal Vegetables, Mashed Potatoes  
Rolls, *Butter Balls*  
Horseradish Cream, Caper Remoulade

## DESSERT

Assorted Miniature Seasonal Desserts

\$50 PER PERSON

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**\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES**

*Allergies: d:dairy, g:gluten, n:nuts, s:shellfish | 20% gratuity will be added to parties of 5 or more  
A 3% credit card processing fee is applied to all checks, unless using debit cards or cash*