



Christmas Buffet

Wednesday, December 25, 2019

11:00am - 4:30pm

\$42++ Adults • \$15++ Children under 12
Under 5 FREE

Includes Complimentary Mimosa or Bloody Mary



COLD ITEMS

Bibb Salad Roasted Apples, Cranberries, Candied Pecans, Crumbled Blue Cheese
Maple Balsamic Vinaigrette, Hickory Hill Buttermilk & Herb Dressing

Red Bliss Potato Salad Roasted Leeks & Storey Farms Hard Boiled Eggs

Tortellini Pasta Salad Roasted Butternut squash, Zucchini, Red Onions, Feta & Peppercorn Vinaigrette

Charcuterie Board Cured Meats, Select Cheeses, Assorted Pickles, Crostini, Mustards, Dips & Spreads

Fresh Fruit & Berries Cinnamon Vanilla Yogurt



CARVING CHEF STATIONS

Certified Angus Prime Rib of Beef Caramelized Shallot Au Jus & Horseradish Cream

Herb Rubbed Heritage Farms Cheshire Pork Loin Green Tomato Relish & Peach Chutney

Lowcountry Shrimp & Grits Adluh Mills Pepperjack Grits with Tasso Ham & Lobster Gravy



MAIN BUFFET

North Coast Baked Salmon Roasted Tomato Sauce, Wilted Kale & Local Feta

Apple Cider Brined Chicken Breast Wild Mushroom, Herbed Butter & White Wine Sauce

Carolina Gold & Basmati Rice Pilaf with Toasted Almonds & Cranberries

Red Skin Mashed Potatoes with Rosemary & Parmesan • **Braised Collard Greens** with Smoked Bacon

Green Beans with Cherry Tomatoes • **Roasted Winter Vegetables** in Sage Butter

Sweet Potato Casserole with Marshmallows • **Herbed Brussel Sprouts** with Toasted Pecans



DESSERTS

Apple & Cranberry Bread Pudding • **Pecan Pie** • **Pumpkin Pie** • **Apple Pie** • **Holiday Cookies**

Carrot Cake with Cream Cheese Icing • **Soft Serve Ice Cream** with Assorted Toppings

Parking Not Included • 18% Gratuity & Tax Will Be Automatically Added • Reservations Required 843.724.8888