

Christmas Buffet

11am - 4pm | Colonial Ballroom | \$85 per person | Includes Bloody Mary or Mimosa

GARDE MANGER & PATISSERIE

POACHED PEAR SALAD spinach, arugula, pickled red onion, gorgonzola, marcona almonds, white balsamic vinaigrette

TRADITIONAL CAESAR SALAD anchovy dressing, sourdough croutons, shaved parmesan

WHITE TRUFFLE & CARAMELIZED ONION POTATO SALAD

SOUTHERN BROCCOLI SALAD

green onion, sharp tillamook cheddar, pecans, dukes, cider vinegar, smoked bacon lardons

FRUIT & HONEY DISPLAY sliced melon, stone fruit, seasonal berries, table grapes, citrus

CHARCUTERIE & CHEESE DISPLAY

assorted cured meats, pâté, sausages, regional & imported cheeses, traditional accoutrements

CHILLED SEAFOOD DISPLAY

poached local shrimp | cold water oysters on the half shell | rock crab claws
seafood salads | vodka cocktail | horseradish | apple mignonette

assorted sweet & savory breads | muffins | croissants | pastries

SOUPS & SIDES

she crab soup | iberico ham, fennel & field pea soup | lobster mac & cheese
roasted sweet potatoes with tarragon & hazelnut | braised mushrooms with thyme & pinot noir
crispy brussel sprouts with sorghum vinaigrette

SEAFOOD SPECIALTIES

GRILLED SALMON with riesling & white truffle butter

PAN SEARED LOCAL MARKET CATCH with saffron & lobster nage

SHRIMP & GRITS action station

FROM THE BUTCHER

BOURBON & MAPLE GLAZED PIT HAM

EIGHT HOUR PRIME RIB OF BEEF whipped yukon gold potatoes, au jus

COLORADO LEG OF LAMB chimichurri, wilted greens, confit garlic

DESSERT DISPLAY

cakes | pies | tartlets | chocolates | custards | peppermint cheesecake
lemon cranberry bars | christmas tree brownies | gingersnap & blackberry cobbler