



CHRISTMAS DAY BUFFET

Wednesday December 25th, 2024 | 4 pm - 8 pm

SEAFOOD STATION

Prawns, Crab Claws, and Pacific Oysters butter, lemons, cocktail sauce, horseradish, mignonette, hot sauce Clam and Mussel Boil spanish chorizo, corn, smoked paprika, red potatoes

CARVING STATION

Potlach Salmon citrus remoulade Neuski's Ham mustard, bourbon maple glaze Butter and Herb Crusted Prime Rib au jus, horseradish cream

SIDES

Sweet Potato Gratin Roasted Garlic Mashed Potatoes Fried Brussels with Pancetta and Apple Cider Vinaigrette

SOUP AND SALAD

Butternut Squash Soup

apples, vanilla bean **Winter Greens Salad**

field greens, orange segments, manchego, pistachio, lemon herb vinaigrette

Panzanella Salad

ciabatta, roasted tomato, arugula, red onion, piquillo peppers, champagne vinaigrette

ANTIPASTI

coppa, prosciutto, soppressata, cerignola olives, spanish anchovy, cherry peppers, roasted tomatoes, cornichons, grilled vegetables

KIDS

Chicken Tenders and Tots Mac and Cheese Penne Pasta with Marinara Fruit and Berries

CHEESE BOARD

regional cheeses with honeycomb, fresh fruit, and rustic bread display

Dessert

Assortment of Holiday Treats

\$90 per person plus tax and gratuity. \$65 children under 12 years of age.