

CHRISTMAS DAY BUFFET

4pm *to* 9pm

WARM DINNER ROLLS

White | Wheat | Pumpernickel | Whipped Butter

ROASTED GOLDEN BEETS & BABY LEMON ARUGULA

Arugula | Red Onion | Golden Beets
Toasted Sliced Almonds | Poppy Seed Dressing

CHILLED SHRIMP COCKTAIL & CRAB CLAWS

Cocktail Sauce | Fresh Lemon

MEDITERRANEAN ROASTED BRUSSEL SPROUTS

Pomegranate Molasses | Toasted Hazelnuts | Bacon Bits

BAKED CHICKEN BREAST AL GRECO

Marinated in Greek Style Herbs

OVEN ROASTED FINGERLING POTATOES

Cranapple Chutney

SEARED ROSEMARY BEEF TENDERLOIN "MARCHAND DE VIN"

Red Wine Mushroom Demi-glace

RED CHILE AGAVE GLAZED IRISH SALMON

NM SPANISH RICE

DESSERTS

CHOCOLATE MOUSSE MARQUIS

NY CHEESE CAKE

PUMPKIN TRIFLE



\$65 per person + tax and gratuity

CHILDREN 12 AND UNDER \$32.50 | CHILDREN UNDER 2 ARE FREE