



Christmas Brunch

Bakery

Butter Croissant, Pain Au Chocolat, Almond Croissants
Muffins and Breakfast Breads

Freshly Baked Breads

Rye, Wheat, Sourdough, Cinnamon, Multi Grain and Raisin
Toast with Farmhouse Butter, Preserves, Honey and Marmalade

Juices

Freshly Squeezed Orange and Grapefruit Juice
Apple, Tomato, Cranberry, Pineapple, V8

Egg Station

Classic Egg Benedict
Toasted English Muffin, Canadian Bacon, Poached Egg
Hollandaise Sauce

Scrambled Egg

Applewood Smoked Bacon

Chicken Apple Sausage

Breakfast Potato Medley



Omelet Station

Create Your Own Omelet:

Mushrooms, Peppers, Tomatoes, Onion, Bacon Black Forest Ham
Spanish Chorizo, Crab Meat, Cheddar Cheese
Cheddar Cheese, Swiss and Pepper Jack

Pancakes

Buttermilk Pancakes

Fresh Berries, Bananas and Maple Syrup
Assorted Berries, Chocolate Chips,
Nutella Cream, Toasted Hazelnuts
Vanilla Whipped Cream

Fish Crudo Station

The Willard Home Smoked Salmon, Hamachi Crudo
Mini Assorted Bagels, Horseradish Crème Fraîche
Traditional Garnish and Condiments

Charcuteries and Cheese Station

Prosciutto di Parma, Coppa, Sopressata, Salame Felino
Pâté de Campagne, Bresaola

Homemade Pickled Vegetables, Selection of Mustards and Baguette
Croutons



Selection Of Boucheron
Goat Cheese, Gorgonzola Picante Blue Cheese, French Brie, Gruyere
Cheese, Smoked Gouda
Aged Cheddar

Selection of Crackers, Bread Sticks and Mini Fusette

Seafood Station

Oysters in Half Shell, Lobster Tail, Prawns, Crab Claws
Marinated Mussels

Cocktail Sauce, Tartar Sauce, Red Pepper Remoulade, Classic
Mignonette, Cognac Mousseline
Lemon And Lime Wedges, Selection of Tabascos

Soup Station

Lobster Bisque

French Onion Soup
Cheese Crusted French Baguette

Salad Station

Mesclun Greens
Watermelon Radishes, Cucumber Noodles
Champagne Vinaigrette

Baby Spinach
Roasted Butternut Squash, Dried Cranberries, Candied Pecan
Maple Vinaigrette



Red And Green Baby Romaine
Fried Capers, Parmesan, Miniature Croutons, Caesar Dressing

Baby Arugula and Poached Fig Salad
Toasted Pine Nuts, Blue Cheese Crumble
Port Vinaigrette

Carving Station

Herb Crusted Leg of Lamb Roast
Mint Jelly and Pinot Noir Demi Glaze

Baked Ham
Grand Marnier Apricot, Honey Gloves, Rum Pineapple Glaze

Slow Roasted Prime Rib
Horseradish Cream with Assorted Silver Dollar Roll

Hot Items

Seared Salmon Filet
Saffron Cream Sauce

Layered Vegetable Napoleon

Sides

French Beans Almandine

Mashed Potatoes

Honey Glazed Roasted Root Vegetables



Kid's Table

Fresh Fruit Platter

Chocolate Chip Cookies

Peanut Butter and Jelly Sandwiches

Mac & Cheese

Mini Cheeseburgers

Fried Chicken Fingers

Honey Mustard

Chicken Quesadilla

Curly Fries

Cheese, Celery and Rainbow Carrot Sticks

Desserts

Assorted Chocolate & Fruit Mousse Filled Verrines

Chocolate Peppermint Mousse Cups

Sugar Plum Tarts

Buche de Noel

Assorted Holiday & Gingerbread Cookies

Tahitian Vanilla Bean Crème Brulee



Ginger Orange Spice Tea Cakes

Dark Chocolate Mousse Cake

Miniature Holiday Cupcakes

Assorted Cheesecake Bites

French Macarons

Petit Four Sec Cookies

Peppermint White Chocolate Bark

Chocolate Dipped Strawberries

Fresh Fruit Tarts

Lemon Meringue Tarts