



# *Christmas Brunch*

## *Bakery*

**Butter Croissants, Muffins, Breakfast Breads**

**Freshly Baked Breads:**

**Rye, Wheat, Sourdough, Cinnamon Raisin, Multi-Grain**

**Farmhouse Butter, Preserves, Honey, Marmalade**

## *Juices*

**Freshly Squeezed Orange and Grapefruit**

**Apple, Cranberry**

## *Charcuterie and Cheese*

**Prosciutto di Parma, Coppa, Soppressata, Salame Felino**

**Pate de Campagne, Bresaola, Dry Chorizo**

**House-Made Pickled Vegetables, Roasted Garlic Cloves**

**Selection of Mustard, Baguette Croutons**

**Bûcheron Goat Cheese, Gorgonzola Picante Blue**

**French Brie, Gruyere, Smoked Gouda, Aged Cheddar**

**Selection of Crackers, Bread Sticks, Mini Fusette**



## *Salad Station*

**Mesclun Greens, Watermelon Radishes, Cucumber Noodles**  
Champagne Vinaigrette

**Baby Spinach, Roasted Butternut Squash**  
**Dried Cranberries, Candied Pecans**  
Maple Vinaigrette

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

**Baby Arugula, Poached Figs**  
**Toasted Pine Nuts, Blue Cheese Crumble**  
Port Vinaigrette

## *Seafood Station*

**Oysters on the Half Shell, Lobster Tails, Prawns**  
**Crab Claws, Scallop Ceviche**  
Cocktail Sauce, Tartar Sauce, Red Pepper Remoulade  
Classic Mignonette, Cognac Mousseline  
Lemon and Lime Wedges, Tabasco Selection



## *Sushi Station*

### **Assortment of Sushi with accompaniments**

Made by Sushi Chef

## *Breakfast Station*

### **Classic Eggs Benedict**

Toasted English Muffin, Canadian Bacon, Poached Egg  
Hollandaise Sauce

### **Create your Own Omelet**

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

### **Buttermilk Pancakes**

Fresh Berries, Bananas, Chocolate Chips, Nutella  
Toasted Hazelnut, Vanilla Whipped Cream, Maple Syrup

### **Scrambled Eggs**

### **Applewood Smoked Bacon**

### **Chicken Sausage**

### **Breakfast Potato Medley**



## *Soup Station*

**Lobster Bisque**

**Truffle Potato Leek Soup**

## *Carving Station*

**Herb and Mustard-Crusted Rack of Lamb Roast**

Mint Jelly, Pinot Noir Demi Glaze

**Slow-Roasted Prime Rib**

Horseradish Cream, Assorted Silver Dollar Rolls

**Baked Ham**

Grand Marnier Apricot, Honey Gloves, Rum Pineapple Glaze

## *Hot Entree Station*

**Australian Sea Bass Filet**

White Wine Saffron Tomato Sauce



## *Sides*

**French Beans Almandine**  
**Herb Roasted Marble Potato**  
**Mashed Potatoes**  
**Vegetable Ratatouille**

## *Desserts*

**Assorted Chocolate and Fruit Mousse Filled Verrines**  
**Assorted Holiday and Gingerbread Cookies**  
**Chocolate Peppermint Mousse Cups**  
**Tahitian Vanilla Bean Crème Brûlée**  
**Peppermint White Chocolate Bark**  
**Chocolate Dipped Strawberries**  
**Ginger Orange Spice Tea Cake**  
**Dark Chocolate Mousse Cake**  
**Miniature Holiday Cupcakes**  
**Assorted French Macarons**  
**Assorted Cheesecake Bites**  
**Petit Four Sec Cookies**  
**Lemon Meringue Tart**  
**Sugar Plum Tart**  
**Fresh Fruit Tart**  
**Bûche de Noël**



## *Kid's Table*

**Mini Cheeseburgers**

**Mac & Cheese**

**Fried Chicken Fingers with Honey Mustard**

**Chicken Quesadillas**

**Curly Fries**

**Cheese, Celery, Rainbow Carrot Sticks**

**Fresh Fruit Platter**

\$195 per person, includes Bottomless Mimosa, Bellini, and Bloody Mary  
\$85 per Child (5-12 years old) Complimentary for children 4 years and under  
All prices are subject to a 24% service charge and a 10% sales tax

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness*