



CHRISTMAS BUFFET

Harvest  bistro

25 DECEMBER 2023
\$70 PER ADULT | \$38 PER CHILD

SOUP

**Cream of Cauliflower
Chicken Farro Soup**

HARVEST SALAD BAR

*Artisan Mix Greens, Tomato, English Cucumber, Shaved Red Onions
Carrots, Marinated Garbanzo, Smoked Bacon, Sliced Olives, Radish,
Candied Walnuts, Feta, Bleu Cheese, Cheddar*

Dressings: Ranch, Bleu Cheese, Balsamic Vinaigrette, Cold-Pressed Olive Oil, Red Wine Vinegar

Tomato Caprese Salad

Heirloom Tomatoes, Mozzarella, Basil, Olive Oil, Aged Balsamic

Heirloom Bean and Cauliflower Salad

Arugula, Roasted Cauliflower, Heirloom Beans, Olive Oil, Reggiano

CHARCUTERIE & CHEESE BOARD

*Selection of Fine Artisan Cheeses and Cured Meats,
Harvest Jams, Dried Fruits, Nuts,
Whole Grain Mustard, Cornichon, Assorted Butters
Hearth Baked Seasonal Breads and Sweet Rolls*

CARVING STATION

Whole Roasted Carolina Turkey

Signature Cranberry Chutney, Country Gravy

Slow Roasted Herb Crusted Ribeye

Horseradish Cream Sauce, Beef Au Jus

SEAFOOD DISPLAY

*Poached Shrimp, Snow Crab Claws,
House Made Cocktail Sauce, Tabasco, Lemon*

SIDES

Pan Roasted Scottish Salmon

Carolina Rice Salad, Spanish Romesco

Sweet Potato Casserole

Marshmallow Brulee

Florida Corn Casserole

Zellwood Corn, Reggiano

Seasonal Roasted Vegetables

Buttermilk Mashed Potato

PASTA

Puttanesca

*Tuna Confit, Pomodoro Sauce, Capers, Olives,
Pinot Grigio*

Bianca

*Chicken Sausage, Asparagus, Corn
Light Lemon Tarragon Cream Sauce*

DESSERTS

Assorted selection of Holiday Themed Desserts

Tax and gratuity are additional