



DECEMBER 25, 2023 **\$80 PER ADULT | \$40 PER CHILD**

SOUPS

Cream of Cauliflower, Pear & Fennel Smoked Nueske's Bacon

S E A F O O D B A R

Shrimp, Grouper Coconut Ceviche, Cracked Snow Crab Claw Cocktail Sauce, Lemon Tarragon Aioli, Lemon

SALADS

Variety of Mixed Garden Greens Tomatoes, English Cucumber, Red Onion, Radish, Bacon, Olives, Grapes, Bleu Cheese, Carrots, Cranberries, Focaccia Croutons, Parmigiano Reggiano, Balsamic Dressing, Italian Vinaigrette, Caesar Dressing, Olive Oil, Vinegars

Roasted Golden Beet Salad

Pomegranate & Walnut Dressing

ANTIPASTO

Artisanal Cheeses, Cured Meats & Salami,
Deviled Eggs
Housemade Breads & Loaves, Local Honey,
Pickles, Preserves, Dried Fruits & Nuts

PASTA

Assorted Pastas Made In House Sautéed to Order

Creamy Alfredo OR Pomodoro Sauce, Parmesan Cheese, Red Pepper Flakes, Extra Virgin Olive Oil, Fresh Herbs

SIDE DISHES

Roasted Garlic Mash Savory Bread Pudding Candied Yams Sautéed Winter Vegetables

Pan Roasted Grouper

Roasted Fennel & Wild Mushroom, Chardonnay Dill Butter

ROTISSERIE

Honey Glazed HamDried Cherry Chutney Sauce

Roast Natural TurkeySouthern Gravy, Orange Cranberry Sauce

Roast Prime Rib

Horseradish Cream Sauce, Au Jus

DESSERTS

Magnificent Waldorf Astoria Holiday Patisserie Indulgences