

DECEMBER 25, 2025 \$85 PER ADULT | \$40 PER CHILD

SOUPS

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

SEAFOOD BAR

Shrimp, Grouper Coconut Ceviche, Cracked Snow Crab Claw

Cocktail Sauce, Lemon Tarragon Aioli, Florida Mustard Sauce 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

Local Arugula, Pomegranate & Walnut Dressing

ANTIPASTO

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

SIDE DISHES

Roasted Garlic Mashed Potatoes Savory Bread Pudding Candied Yams Roasted Winter Root Vegetables

Pan Roasted Grouper

Roasted Fennel & Play of Sunlight Mushroom, Orange Dill Butter

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

ROTISSERIE

Honey Glazed Ham
Dried 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

