CHRISTMAS BUFFET

Oscar's
AN AMERICAN BRASSERIE

DECEMBER 25, 2026

$85 PER ADULT | $40 PER CHILD

SOUPS

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

SEAFOOD BAR

Poached 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

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 Mashed Potatoes
Savory Bread Pudding
Candied Yams
Roasted Winter Root Vegetables

Pan Roasted Grouper
Roasted Fennel & Play of Sunlight Mushroom, Orange Dill Butter

ROTISSERIE

Honey Glazed Ham
Dried Cherry Chutney Sauce

Roast Natural Turkey
Southern Gravy, Orange Cranberry Sauce

Roast Prime Rib
Horseradish Cream Sauce, Au Jus

DESSERTS

Magnificent Waldorf Astoria Holiday Patisserie Indulgences

A 20% operations charge is applied to parties of 6 or more. An 18% operations charge is applied to all unsigned checks. 100% of these charges are distributed directly to the service staff. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.