

Christmas Day Buffet 2024

Gourmet Salads and Pantry Offerings

*Festival Bow Tie with Peas, Red Onion, Peppers, Smoked Ham
Fresh Mozzarella and Tomato Salad with Fresh Basil and Balsamic
Caesar Salad with Traditional Accompaniments
Mixed Garden Salad with Assorted Condiments and Dressings
Imported and Domestic Cheeses with Heritage Crackers*

Seafood Bar

*Peel and Eat Shrimp with Cocktail Sauce
Oysters on the Half Shell
Seafood Salad
Smoked Salmon with Traditional Accompaniments*

Carving Station

*Roasted Baron of Beef with Fresh Thyme and Garlic
Virginia Ham with Maple and local Honey Glaze
Oven Roasted Turkey with Giblet Gravy and Apple-Sausage Cornbread Stuffing*

Hot Entrees

*Pan Grilled Chicken Breast with Forest Mushroom and Cipollini Onion
Onion Crusted Atlantic Salmon with Pinot Noir Sauce
Sautéed Vegetable Medley with Garlic and Olive Oil
Steamed Green Beans with Candied Cranberries
Roasted Fingerling Potatoes
Penne Rigate smothered with Pumpkin Brown Butter Sauce*

Desserts

*Traditional Seasonal Cakes and Pies, Warm Bread Pudding with Bourbon Sauce,
Mixed Berry Crisp, Chocolate Torte,
Ice Cream Sundae Bar with Chocolate and Caramel Sauce, Whipped Cream, Nuts,
Cherries and Sprinkles*

Adults \$55.95 per person

Children 6 thru 12 years of age \$29.95 per person

Children 5 and under \$10.95

Seating's available from 12pm-5pm

Advance Reservations Required

706-379-4617