

Christmas Brunch Menu

Cold Table

Iced Shrimp with Cocktail Sauce
Crab Clusters with butter
Steamed Clams and Mussels with a mignonette sauce
Assorted Fresh Fruit Tray
International Cheese Tray
Antipasti Tray
Mixed Green Salad with Condiments
Marinated Asparagus with Rice Vinegar Dressing
Spinach Salad with Pecans, Cranberries and Blue Cheese
Smoked Salmon with Scallion Cream Cheese
Shaved fennel and apple salad
Crab Salad
Caesar Salad with Parmesan Cheese
Roasted Vegetable Pasta Salad

Bread Table

Croissants
Assorted Rolls
Assorted Muffins
Cranberry Scones
Cinnamon Rolls
Assorted Artisan Breads

Carving Table

Roast Prime Rib with Au jus and Horseradish
Honey glazed Ham with mustard sauce
Roast leg of lamb with rosemary-mint jus

Hot Food Table

Scrambled eggs- replaced with Roasted Acorn Squash at 1:00 pm
Eggs Benedict- to be replaced with Glazed Carrots at 1:00 pm
French Toast- removed at 1:00 pm
Garlic Mashed New Potatoes
Rice Pilaf with Almonds and Cranberries
French Green Beans with crispy onions
Grilled Chicken Breast with honey barbecue sauce
Roast pork loin with apple mustard sauce
Beef Brisket with caramelized onion jus
Salmon with Lemon-Tarragon Cream
Steamed mixed vegetables
Potatoes O'Brien

Dessert Table

Chocolate Fountain with Pretzels, Strawberries, Pineapple, Cookies, Brownies, Rice Crispy Treats
And Petite Cream Puffs
Assorted Cheese Cakes, Tarts, Tortes, and parfaits
Traditional Bread Pudding with Rum Sauce
Rice Pudding
Pumpkin Pie, Pecan Pie, Apple Pie