

CHRISTMAS DAY

Holiday Brunch

10:30AM to 3:00PM

King Charles Grand Ballroom

Adults \$85

Children \$26 (5-12yo)

Unlimited Champagne
& Self Parking Included

Excludes Tax & Service Charge

Breakfast Display

Seasonal Sliced Fruit,
Mixed Berries, Red Grapes

Greek Yogurt Parfaits, Mixed
Berries, Local Honey, Granola

Whole Scrambled Eggs
with Cream and Butter

Seasonal Mini Breakfast Pastries

Applewood Smoked Bacon,
Country Sausage Links

Breakfast Strudel with Bacon,
Caramelized Onions,
Baby Spinach, Cheddar Cheese,
Wrapped in Puff Pastry

Lemon and Herb Scented
Breakfast Potatoes

Omelets Made to Order

Whole Eggs and Egg Whites,
Ham, Bacon, Sausage,
Peppers, Onions, Tomatoes,
Baby Spinach, Mushrooms,
Shredded Cheddar, Mozzarella,
Crumbled Feta

Artisan Cheese and Charcuterie Display

Capicola, Salami, Soppressata,
Prosciutto, Assorted Artisan
Cheeses, Marinated Olives,
Grain Mustard, Honeycomb,
Soft French Bread, Assorted
Crackers, Whipped Butter,
House Made Spreads

Soup and Salad Bar

Butternut Squash Bisque with
Lump Crab Meat, Sherry
Sour Cream, Crispy Onions

Toasted Barley, Golden Beets,
Oven-Dried Cherry Tomatoes,
Shaved Fennel, Feta, Basil
Vinaigrette

Green Bean & Pear Salad,
Toasted Walnuts, Crumbled Bleu
Cheese, Apple Cider Vinaigrette

Romaine Hearts, Baby Kale
& Shredded Brussels Sprouts,
Dried Cherries, Candied Pecans,
Bleu Cheese, Pine Nuts,
Croutons, Shaved Parmesan,
Cherry Tomatoes, Lemon Herb
Vinaigrette, Caesar Dressing,
Ranch Dressing

Hand Carved

Veal Prime Rib, Blueberry Mustard
Glaze, Burgundy Onion Jam,
Assorted Carving Rolls

Seared Ahi Tuna, Sesame Crunch,
Napa Cabbage Slaw, Sweet Soy,
Coconut Carving Rolls

Pasta Station

Gluten Free Butternut Squash
Ravioli, Wild Mushrooms, Baby
Spinach, Red Peppers, Truffle
Cream, Finished in a 85 Pound
Wheel of Parmesan
Warm Garlic Bread Sticks

Raw Bar

Old Bay Poached Shrimp,
Jonah Crab Claws, Mignonettes,
East Coast Oysters, Cocktail Sauce,
Mustard Mayo, Drawn Butter

Main Buffet

Cacciatore Braised Short Ribs,
Natural Jus

Seared Cobia, Lemon Grass and
Ginger Broth

Cranberry and Balsamic Roasted
Chicken Breast

Wild Mushroom and Parmesan
Risotto, Chicken Stock, Mixed
Mushrooms, Crispy Onions

Russet Potato and Roasted
Cauliflower Smash

Glazed Baby Carrots, Roasted
Celery Root, Butternut Squash,
Charred Asparagus, Beurre Fondue

Key Lime Pie Pop

Frozen Mini Key Lime Pies Dipped
Into Dark Chocolate and Rolled
in Choice of Assorted Toppings

Chef Angela's Dessert Table

An Assortment of Full Size Cakes
and Pies, Mini Petit Fours,
Shooters and Sweet Treats

Kids Corner

Seasonal Fruit Salad,
Peanut Butter and Jelly,
Baked Macaroni and Cheese,
Buttermilk Breaded Chicken Fingers