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Christmas Day Buffet
December 25, 2018 | 1pm - 7pm

Seafood Station

Crab, Oyster, Shrimp

Cocktail Sauce, Mignonette, Louis Sauce, Horseradish, Lemon, Parsley, Tabasco

Salad Station

New Potato Salad, Bacon, Onion

Mixed Green Salad, Applewood Smoked Bacon, Feta Cheese, Red Wine Herb Dressing

Heirloom Tomato, English Cucumber Salad with Hand Torn Baguette

Ambrosia Salad

Crudite Display

Assortment of Fresh Seasonal Vegetables and Tomatoes

Selection of Dips to include Roasted Garlic and Herb

Imported & Domestic Cheese Display

Chef's Selection of Imported and Domestic Cheeses

Artisan Crackers, Lavosh, Baguette

Charcuterie Display

Chef's Selection of Dried, Cured and Smoked Meats

Chutney, Dried Fruits, Fresh Fruits and Jams

Chef's Special Selection of Our Own Handcrafted Artisan Breads

Soup

Potatoe Leek, Tiny Croûtons

Chef's Offerings

Roasted Porkoin, Pomergranate Port Glaze

Honey Glazed Carrots and Shallots, Fine Herbs

Seared Bass, Roasted Fingerling Potatoes

Grilled Airline Chicken, Five Space Glaze

Oven Baked Dry Aged White Cheddar Mac N Cheese

Persian Rice, Shirin Polow

Crimini Mushroom and Basil Pesto Asparagus

"Everything" Mashed Potatoes

Carving

Beef Wellington

Mint Pesto Rubbed Leg of Lamb

Desserts

Chef KC's Selection of Assorted Pies, Cakes, Pastries, Tarts and Candies

Christmas Bread Pudding

\$95 per guest

\$35 kids 4-12 years

3 years and under complimentary