



# Christmas Dinner Buffet

December 25<sup>th</sup>, 2017

5:00 pm or 7:30 pm



Assorted rolls, artisan bread, and butter

Arcadian mixed salad, cucumber, tomatoes, carrot curls, and sweet peppers

Rotini pasta, sundried tomatoes, olives, and pesto

Asian slaw with Napa cabbage, daikon, jicama, carrot,  
and sesame cilantro vinaigrette

Prosciutto, genoa salami, mortadella, grilled vegetables, bocconcini cheese,  
and marinated olives

Homemade gravlax, poached salmon, smoked salmon mousse,  
and pepper mackerel

Peel and eat shrimp, served with cocktail sauce

Marinated mussels, served with citrus dressing

Wild salmon, basa, with white wine cream sauce

Roasted turkey, corn and sage stuffing, gravy, cranberry sauce

Carved rosemary striploin, au jus, dijon mustard, horseradish

Spinach and ricotta cannelloni, ratatouille, tomato sauce

Steamed jasmine rice

Mashed potatoes

Glazed root vegetables

Assorted festive cakes, yule log, flan, mini pastries

Chocolate fountain, warm mini doughnuts, assorted toppings, fruits platter

Selection of cheese, grapes, dried fruits, and crackers

Starbucks coffee and Tazo tea

**\$43.95**

**Children 12 and under \$25.95**