



# CHRISTMAS DAY DINNER

4:00PM – 9:00PM • \$75 ADULTS • \$25 CHILDREN 4-12 (UNDER 4 FREE)

## COLD HORS D'OEUVRE SELECTION

FRESH SEASONAL FRUIT AND BERRIES

ARTISANAL CHEESE DISPLAY

ASSORTED HOLIDAY SALADS

ARTICHOKE SALAD

QUINOA SALAD

ICED SEAFOOD TO INCLUDE:

SHRIMP, MUSSELS, OYSTERS, STONE CRAB

## MADE-TO-ORDER PASTA STATION

PENNE, TORTELINI

POMODORO SAUCE, ALFREDO SAUCE, OLIVE OIL

CHICKEN, SHRIMP, BACON, GARLIC, BASIL, TOMATO, SQUASH,

ONION, MUSHROOM, OLIVES, SPINACH, PEPPER



## KIDS BUFFET

CHICKEN TENDERS\*

HONEY MUSTARD, RANCH

TATER TOTS

MAC AND CHEESE

## CARVING STATION

ROASTED PRIME RIB\* BÉARNAISE SAUCE

WISCONSIN CHEESE POTATO AU GRATIN

GRILLED BROCCOLINI LEMON VINAIGRETTE

MAPLE CINNAMON GLAZE HAM WHOLE GRAIN MUSTARD SAUCE

SWEET POTATOES MARSHMALLOW

ROASTED BRUSSEL SPROUTS BACON, PIQUILLO PEPPERS

## SPECIALTIES

POTATO AND LEEK SOUP BACON, SCALLION

ROSEMARY ROASTED POTATO

SHORT RIBS\* JUS, CRISPY SHALLOT

CHICKEN PICCATA\*

SEARED SALMON\* LEMON BUTTER SAUCE

ASSORTED BREAD, ROLLS AND BUTTER



## TRADITIONAL SWEETS AND PASTRIES

CHOCOLATE FONDUE

FRESH FRUIT, RICE KRISPIES, MARSHMALLOWS, BROWNIES, PRETZEL RODS

CHOCOLATE CHIP COOKIES

HOUSE-BAKED SEASONAL PIES

ASSORTMENT OF TRADITIONAL CAKES, PETITE PASTRIES, DECADENT TRIFLES

\*PLEASE NOTIFY US OF ANY FOOD ALLERGIES. FOOD ITEMS ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PRICES DO NOT INCLUDE TAX AND 21% GRATUITY. REVISED 10.18.24