



## Christmas Brunch on the Mezzanine

10AM - 2:30PM

Adults \$78 | Children Ages 5-12 \$28 4 and under, our compliments

Pre-pay via Square

### Begin With

- Array of Chips and Dips in reception

### Breakfast Items

- Scrambled Eggs
- Cherrywood Smoked Bacon
- Sausage Links
- Stone Ground Cheese Grits
- Roasted Marble Potatoes with Braised Onions and Bell Peppers
- Cheese Blintzes with Fruit Sauce
- Waffle Station

### Entrées

- Double Battered Fried Chicken
- Smokehouse Marinated Flat Iron Steak with Fried Texas Sweet Onions
- Apple Cider Brined Roasted Pork Loin and Homemade Sauerkraut
- Lobster Ravioli with Fresh Chive and Asiago Cheese Sauce
- Roasted Lamb Ribs with Soft Polenta and Fresh Mint Jus
- Creole Chicken Stew with Bell Peppers, Celery and Onions
- Seared Red Snapper with Saffron Rice and Basil Sauce

### Accompaniments

- String Beans with Carrots
- Corn Bread Stuffing
- Sweet Potato Soufflé
- Macaroni and Cheese with Shrimp
- Farfalle Pasta with Creamy Spinach Sauce
- Vegetable Medley
- Mashed Potatoes with Gravy

### Action Stations

- Fried Green Tomatoes

### Carving Station

- Prime Rib with Au jus
- Jack Daniel's Brined Roasted Turkey Breast
- Christmas Ham Creole Mustard Sauce

### Salads

- Wild Mushroom, Hearts of Palm, Sundried Tomato Farfalle, Buffalo Mozzarella, Tomato and Basil, Seafood Ceviche, Roasted Fingerling Potato, Hearts of Romaine, Calamari and Rock Shrimp
- Dressings: Italian, Ranch, Lemon Herb and Caesar

### Seafood, House Made Pâtés and Artisanal Cheeses

- Chilled Shrimp
- Crab Claws
- American Caviar
- Smoked Salmon
- Pastrami Style Salmon
- Smoked Trout
- Variety of Sausages
- House Made Pâtés
- Domestic and International Cheeses
- Baked Salmon with Asian Mustard Glaze
- Seared Scallop with Thai Style Chili Sauce
- Soba Noodle and Seaweed Salad
- Grilled Vegetables
- Fresh Fruit
- Antipasti Display
- Assorted Canapés

### Desserts

#### Bite Sized Sweets

- Peppermint Mocha Mousse Cups, Hazelnut Chocolate Tart, Sweet Potato Velvet Cake, Opera, Pineapple Upside Down Torte, Apple Almond Bars, German Chocolate Cake, Key Lime Boat, Lemon Chess Pie, Carrot Cake, Red Velvet, Pecan Pie, Assorted Cheesecakes, Magic Bars

#### Small Plated Desserts

- Pumpkin Pie, Orange Cranberry Charlotte, Maple Walnut Pie, Apple Cider Chiboust, Coconut Torte

#### Shooters and More

- Vanilla Brûlée, White Chocolate Pistachio Pot de Crème, Dark & White Chocolate Shooter, Berry Panna Cotta, Egg Nog Shooter

#### Warm and Cold

- Assorted Ice Cream with Toppings, Cinnamon Chocolate Bread Pudding, Warm Flourless Chocolate Cake

#### Action Station

- Make your own S'mores

#### Sweet Tooth

- Macarons, Dipped Fruits, Brownies, Candy, Clusters, Cookies and much more