



## Christmas Day Brunch Buffet

Friday, December 25, 2020

10:30 am – 2:30pm



### SALAD SELECTIONS

Mixed Greens GF|NF|DF|EF

Hawaiian Style Potato Macaroni Salad NF|DF

Chinese Chicken Salad NF|DF

Quinoa Salad, Edamame and Pomegranate GF|NF|DF|EF

Fresh Fruit Salad GF|NF|DF|EF

### APPETIZERS

Fresh Ahi Poke, Spicy Ahi Poke, and Tako Poke NF|DF

Ahi Sashimi GF|NF|DF|EF

Smoked Salmon & Condiments GF|NF|DF

Assorted Nigiri Sushi, Maki & Inari Sushi

Poached Shrimp, Wasabi Cocktail Sauce GF|NF|DF

Deviled Eggs GF|NF

Assorted Domestic & Imported Cheese EF

### ACTION STATION

Garlic & Rosemary Rubbed Prime Rib of Beef with Au Jus GF|NF|DF|EF

Pineapple Ginger Glazed Ham GF|NF|DF|EF

### BREAKFAST SPECIALTIES

Bacon, Link, & Portuguese Sausage

Classic Egg Benedict with Hollandaise NF

Thin Cakes with Maple or Coconut Syrup NF

Mochi Waffle GF|NF

### HOT SELECTIONS

Miso Butterfish GF|NF|DF|EF

Grilled Green Asparagus with Charred Lemon GF|NF|DF|EF

Baked Ziti With Italian Sausage NF|DF|EF

Steamed King Crab Legs with Drawn Butter GF|NF|EF

### DESSERT STATION

Red Velvet Cheesecake NF – Linzer Cookies – Chocolate Yule Log NF

Pumpkin Cremeux GF|NF – Gingerbread Upside-down Cake NF

Apple Crumble Pie NF – Chocolate Cream Puffs NF

Adult \$98 plus tax and gratuity

Children (ages 6-12) \$49 plus tax and gratuity

Menu items and prices are subject to change without notice

GF=Gluten Free | NF=Nut Free | DF=Dairy Free | EF=Egg Free

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness