



## Christmas Eve Brunch Buffet

Thursday, December 24, 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
- 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

- Mandarin Orange Cheesecake NF – Chocolate Yule Log NF
- Pumpkin Cremeux NF|GF – Gingerbread upside-down Cake NF
- Apple Strudel – Chocolate Cream Puffs NF – Pecan Snowballs

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