



Christmas Eve Dinner Buffet

Thursday, December 24, 2020

5:00pm – 9:00pm



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

Assorted Nigiri Sushi, Maki & Inari Sushi

Shrimp Cocktail, Dill, Fennel and Cucumber GF|NF|DF

Assorted Domestic & Imported Cheese EF

CARVING STATION

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

Pineapple Ginger Glazed Ham GF|NF|DF|EF

Christmas Lamb Leg with Mint Jelly GF|NF|DF|EF

HOT SELECTIONS

Creamy Whipped Potatoes GF|NF|EF

Miso Butterfish GF|NF|DF|EF

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

Spinach and Leek Crusted Salmon NF|DF|EF

Marsala Chicken, Linguine and Mushroom Cream NF|EF

Steamed King Crab and Drawn Butter 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