showcase
RESTAURANT & BAR

HOLIDAY LUNCH BUFFET

NOVEMBER 18 - DECEMBER 18

$55 PER PERSON

SELECTION OF BEVERAGES INCLUDED

SOUP & SALAD

ROASTED SQUASH SOUP
Pumpkin Seeds, Chili Oil V

SALAD BAR

GREENS: TUSCAN MIX, SPINACH, ROMAINE

Garnishes: Roasted Root Vegetable
Cucumber, Grape Tomato, Beets
Toasted Pecan, Marinated Chickpeas
Marinated Corn, Croutons, Parmesan

Dressings: Citrus Vinaigrette
Sherry Vinaigrette, Pomegranate Vinaigrette

ENTRÉES

CARVING STATION

WHOLE ROASTED HONEY GARLIC HAM
Spiced Honey

HERB MARINATED BAVETTE STEAK
Chimichurri GF VE

HOT BUFFET

TRADITIONAL ROAST TURKEY
Gravy GF DF Cranberries Sauce GF VE

SIGNATURE STUFFING
Dried Fruits, Sage, Brioche VE

MUSHROOM RAVIOLI
Porcini Cream Sauce
Parmesan Cheese, Fresh Herb V

SEARED LING COD
Creamy Tomato Sauce

MAPLE ROASTED WINTER VEGETABLES
GF VE

SMASHED POTATOES
Garlic Confit & Caramelized Onion

PROTEIN RICE

SWEETS

MAPLE BUTTER TARTS
CHEESECAKE EGGNOG
PANNA COTTA GF VE
DARK CHOCOLATE PEPPERMINT MOUSSE CAKE
RED VELVET CUPCAKE
HOUSE MADE ASSORTED
FESTIVE COOKIES
YULE LOG
PECAN PIE

A Culinary Creation by Chef Edison Antejos & His Team.
Automatic 18% gratuity will be applied.