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 GF V

SALAD BAR

GREENS: TUSCAN MIX, SPINACH, ROMAINE
GF V

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

Dressings: Citrus Vinaigrette
Sherry Vinaigrette, Pomegranate Vinaigrette
GF VE

ENTRÉES

CARVING STATION
WHOLE ROASTED HONEY GARLIC HAM
Spiced Honey GF DF

HERB MARINATED BAVETTE STEAK
Chimichurri GF DF

HOT BUFFET

TRADITIONAL ROAST TURKEY
Gravy GF DF Cranberry Sauce GF VE

SIGNATURE STUFFING
Dried Fruits, Sage, Brioche V

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

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