



Christmas Day Brunch Buffet

Sunday December 25, 2016

12:30 – 3:30 p.m.

Poinsettia Tea

hibiscus tea | cranberry-orange | candied ginger | apple cider splash

Stocking Stuffers

Salads & Appetizers

Jourmou Soup

A Hatian Holiday Favorite

calabaza pumpkin bisque | braised beef & potatoes | cavatelli pasta

Charcuterie

artisan cured meats, sausage and salami

pickled vegetable giardiniera | whole grain mustard

marinated olives | cherry peppers | cornichons | balsamic glazed cippolini onions

Flank Steak Matambre

Argentine classic | roasted vegetables | hard boiled eggs | chimichurri

Mediterranean Inspired

chickpea hummus | roasted eggplant baba ghanoush | mint tabbouleh | herb marinated feta cheese

heirloom tomato bruschetta | parmesan & sesame flatbreads | grilled pita

Mrs. Santa's Salad Bar

Baby mixed greens & Caesar salad with a full bar of toppings and dressings

Beet & Blood Orange Salad | toasted pistachio

Grilled Chicken & Walnut Salad

Red Quinoa & Pumpkin | with pomegranate vinaigrette

Roasted Potato Salad | grilled scallions | ranch dressing

Tropical Fruits & Berries

Santa's Seafood Extravaganza!

An Oceanic display of

spiced shrimp cocktail | oysters mignonette | rock crab claws

king crab legs | vodka cocktail sauce | Florida mustard sauce | salsa

Peruvian Pulpo Martinis

slow cooked octopus | kalamata olive sauce | parsley oil

Gravlax Salmon

fresh dill cured | traditional condiments | Boursin herb cream cheese

Tuna Tataki

Florida citrus ponzu | sesame & nori furikake | chili soy'oli

Crab Cakes Eggs Benedicts

crispy crab fritter | soft poached egg | Cuban toast | tartar hollandaise

Holiday High'Lights'

Christmas Ham

Carved to order by our chefs
Sunshine mango, cherry, and rum glazed

Handmade Ravioli "Quatro Queso"

lobster sauce | chives | foraged mushrooms

St. Nick's Prime Rib

English cut | natural jus | horseradish cream

Carved Turkey Breast

sage cornbread stuffing | drippings gravy

Tree Trimmings

butter whipped potatoes | kale, spinach & artichoke gratin
organic wild rice & grain pilaf | charred Brussels sprouts | sautéed baby vegetables

Kids Wish List

Grilled Cheese Sandwiches

Chicken Tenders & Tater Tots
Honey Mustard | BBQ sauce | Ketchup

Macaroni and Cheese | Buttered Corn

'Healthy Snacks' of Carrot and Celery Sticks | Ranch Dressing

...And Decorate Your Own Santa's Sugar Cookies
with sprinkles, icings, M&M's, chocolate shavings and
our caramel apple bites with holiday decorations

Made by Little Elves... a selection of yummy sweets

Bouche de Noel yule log with raspberry jam & spiced buttercream
black forest bites | key lime coconut cake | orange~caramel flan
tres leches cheesecake | cherry & pistachio nougatine | chocolate chess pie

Honey Crisp Apple & Cranberry Cobbler

drop biscuit crust | vanilla ice cream

\$55 per adult, \$20 for unlimited champagne, mimosas, bellinis
\$25 per child ages 5-12, children 4 or under are complimentary
not inclusive of taxes and gratuities