

THE SHORES

SAVOR THE GOLDEN HOURS

CHRISTMAS DAY BUFFET

72 PER PERSON
36 FOR CHILDREN (6-12 YEARS)

MENU HIGHLIGHTS

STATION: FARM FRESH OMELET

choice of bell peppers, mushrooms, cheddar & jack cheese, spinach, crab meat, rock shrimp, ham, tomato

BRUNCH STATION

BACON, CHICKEN SAUSAGE

QUICHE, SPINACH AND BACON

Crab Benedict, open face croissant, chipotle hollandaise

BANANA FOSTERS FRENCH TOAST

vanilla dipped challah bread, pirate rum, Vermont maple syrup

SMOKED SALMON

pickled onion, dill cream cheese, capers, sliced tomato, lemon, bagels

PASTRIES

ASSORTED MINI MUFFINS

MINI CROISSANTS,
MINI DANISH
BANANA BREAD

SOUP & SALADS

WINTER SQUASH SOUP

roasted apples, chili lime pepitas, pumpkin seed oil

APPLE AND WALNUT SALAD

spinach, red grape, mint, sourdough croutons, caramelized honey vinaigrette

CAESAR SALAD

romaine, anchovy, cotija, pepitas, sundried tomato, garlic croutons, lemon preserved, home-made caesar dressing

ROASTED BEET SALAD

spring mix, maui onion, red and yellow beets, goat cheese, toasted honey-almond & pomegranate vinaigrette

KIDS BUFFET

MACARONI AND CHEESE,
CHICKEN NUGGETS, CORN DOGS
DICED FRUIT, CELERY STICKS,
CARROTS STICKS, TATER TOTS,
STRAWBERRIES, FRESH WHIPPED
CREAM, BROWNIES,
GINGER COOKIES

BREAD AND BUTTER STATION

ASSORTED DINNER ROLLS

herb garlic butter, walnut and cranberries butter, whipped butter

CARVING ACTION STATION

PINEAPPLE GLAZED ROASTED HAM

whole grain honey mustard

BLACK ANGUS PRIME RIB

au jus and horseradish cream

STUFFED BRINED TURKEY

traditional gravy, butter herb stuffing, cranberry sauce

ENTRÉE SELECTIONS

BLACKENED SWORDFISH

roasted corn relish, cilantro cream sauce

TEQUILA CITRUS CHICKEN

roasted peppers, tomatillo sauce, calabasitas

ROCK SHRIMP LINGUINI PASTA

heirloom tomatoes, capers, olives, white wine garlic cream

TUSCAN BUTTER SALMON

cherry tomato, fresh basil, spinach, cream, white wine

BUTTERNUT SQUASH RAVIOLI

roasted walnuts, sage, green pea, parmesan cheese, cream brown butter sauce

FRESH SEAFOOD BAR

WILD MEXICAN COCKTAIL SHRIMP

house-made cocktail sauce

FRESH JALAPENO AHI POKE

fresh oyster in half shell, watermelon mignonette

CHARCUTERIE STATION

DRIED MEATS

capicola, salami, prosciutto, spanish chorizo

CHEESE

brie cheese, point Reyes, sharp cheddar

CONDIMENTS

fig compote, honey ground mustard, assorted nuts, dried fruit, crostini, french baguettes, rustic bread

SIDES

GARLIC MASHED POTATOES

GREEN BEAN CASSEROLE

HERB ROASTED POTATOES

ROASTED YAMS

BACON BRUSSEL SPROUTS W/ BALSAMIC GLAZE

DESSERT

ASSORTED MINI DESSERTS

