



Christmas Day Dinner

Friday, December 25, 2009

Buffet

Antipasto Display

smithfield ham, molinari salami, capicola, mozzarella cheese, olives, marinated artichoke hearts and roasted peppers

Assorted Sushi

Seafood Display

rock shrimp salad, alaskan snow crab legs, marinated mussels and oysters on the half shell, smoked salmon, and smoked trout

Salad and Crudités Station

caesar salad, mixed greens, candied nuts, dried cranberries, assorted dressings, pasta salad, mushroom salad, roasted beet salad

Imported and Domestic Cheese Display

assorted italian and san francisco breads, fresh seasonal winter fruits

Choice of Plated Entrée

Slow Roasted Tom Turkey

herb and pine nut dressing, giblet gravy, glazed yams and fresh cranberry relish

Roasted Northwest Salmon Filet

with pistachio nut crust, rice medley and a chardonnay cream sauce

Pan Roasted Muscovy Duck Breast

wild mushroom risotto, grand marnier peppercorn syrup

Pepper Crusted Prime Rib of Angus Beef

sour cream & chive potatoes, herb au jus and creamed horseradish

Butternut Squash Ravioli

caramelized onions, sage butter cream and sautéed spinach

Dessert Buffet

a selection of seasonal international holiday pastries, pies and tarts

3:00 pm - 10:00 pm

\$79 Adults (excludes tax & gratuity)

\$37 Children 12 and under