

CHRISTMAS DAY BUFFET



Reservations Only

SERVED 11AM - 4PM • ADULTS \$55 • CHILDREN AGES 4 - 12 \$18 • CHILDREN 3 & UNDER FREE

CHEF'S HOLIDAY SPECIALITIES

PUMPKIN BISQUE

Roasted Pecans Crème Fraiche

ELABORATE BREAD & DINNER ROLL DISPLAY

Flavored Butters, Oils, Hummus, Tapenade, Assorted Rolls, Nut & Grain Breads

BOWLS OF TROPICAL FRUITS

Papaya, Cantaloupe, Honeydew, Pineapple, Orange & Grapefruit

DRIED SAUSAGES, SALAMI'S SOPRESSATA, MORTADELLA

IMPORTED AND DOMESTIC CHEESE DISPLAY

Olives, Roasted Peppers, Pepperoncini's, Dried Fruits, Nuts, Grapes & Honey

MOLLASSESS MOPPED PORK TENDERLOIN

Apricot & Fig Relish

ARTISAN GREENS & FALL BASKET CRUDITE'

Tomatoes, Cucumbers, Onions, Olives, Carrot Matchsticks, Broccoli Florets, Croutons, Celery, Zucchini, Yellow Squash, Asparagus, Peppers, Balsamic, Ranch and Bleu Cheese Dressings

ANTIPASTO SALAD

Italian Meats, Cheeses, Tomato Vinaigrette

HARVEST SLAW

Red Cabbage, Apples, Pecans, Cilantro, Dried Cranberries, Honey Garlic Dressing

HONEY SOAKED QUINOA

Cashews, Dried Apricots, Red Wine Cherries, Bermuda Onion

CRUSHED ICE SEAFOOD DISPLAY

Oysters, Crab Legs, Shrimp, Marinated Mussels, Lemon, Cocktail Sauce, Horseradish

PASTRAMI SALMON

Onions, Tomatoes, Capers, Lemon, Mini Bagels

FROM THE CARVERY

WINTER SPICE RUBBED TOM TURKEY

Giblet Gravy, Cranberry Sauce

HONEY-DIJON GLAZED BONE-IN HAM

Mai-Tai Relish

SLOW ROAST, SMOKED SALT RUBBED, PRIME RIB OF BEEF

Horseradish Cream, Red Wine Au Jus

FROM SILVER CHAFFERS

Traditional Stuffing

Perfect Mashed Potatoes

Brussel Sprouts with Bacon & Balsamic

Pan Flashed Organic Salmon, Pineapple Soya Reduction

Snipped Green Bean and Mushroom Casserole, Tobacco Onion Crisps

Mashed Sweet Potato with Baked Marshmallows

CHEF'S SELECTED HOLIDAY DESSERT DISPLAY

Pies, Cakes, Cookies, Brownies



PLEASE CALL 239-541-5600 FOR RESERVATIONS

5951 SILVER KING BOULEVARD, CAPE CORAL, FL 33914

20% *Gratuity added to parties of 6 or more. No discounts or coupons will apply.*