

# Christmas Grand Buffet



December 25, 2017 | Services at 12:00pm, 2:30pm, 5:00pm | \$49 per person

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## Appetizers

**Butternut Squash Bisque**

**Local + International Cheese**

**Tossed Salad**

*Apple cider vinaigrette*

**Caesar Salad**

*Shaved asiago, focaccia croutons*

**Broccoli Salad**

*Cashew, raisin, aged cheddar, apple cider dressing*

**Baby Red Potato Salad**

*Peppers, onion, double smoked bacon, egg*

**Pasta Salad**

*Tomato, cucumber, red onion, peppers, feta*

**Steamed Atlantic Mussels**

*Garrison Tall Ship Ale, double smoked bacon*

**Maritime Smoked Seafood Platter**

*Smoked salmon, peppered mackerel, cold marinated mussels, cold poached shrimp, solomon grundy*

**Chef Carved**

**Roasted Turkey**

*Traditional sage dressing, cranberry citrus compote, chef's own gravy*

**Garlic Studded Prime Rib au Jus**

## Entrees

**Build Your Own Pasta**

*Flambéed scallops + shrimp, spanish tomato sauce, creamy alfredo sauce, pesto*

**Pork Medallions**

*Herb rubbed, wild mushroom ragout*

**Seared Atlantic Salmon**

*Champagne + chive cream*

**Seared Chicken Supreme**

*Sage jus*

**Spicy Vegetarian Casserole**

*Basmati rice, roasted vegetables, tofu*

## Sides

**Seasonal Vegetables**

**Mashed Potato Bar**

*Bacon, sour cream, aged cheddar, green onions, frizzled onions, wild mushroom gravy*

**Basmati Rice**

## Desserts

**Assorted Seasonal Cakes, Squares,  
Fresh-Fruit Pies + Tarts**

**Festive Cheesecakes Truffles**