

Season of *sweet* SURPRISES.

Monday, December 25

Please visit [OpenTable.com](https://www.opentable.com) (Cast Iron) for reservations.

BEVERAGE

Ponche Navidad

Traditional Mexican fruit punch served warm during Christmas

FRUITS AND BERRIES

Watermelon, dragon fruit, cantaloupe, pineapple, strawberries, blueberries, grapes

COMPOSED SALADS

Pepper Crusted Beef Carpaccio

Marinated shitake and beech, Parmesan shavings, mustard drizzle

Candy Cane Beet Salad

Field greens, Texan goat cheese, orange segments, toasted walnuts

Holiday Honey Crisp Salad

Frisée, Granny Smith and Honey Crisp apples, cranberries, spiced pepitas, blue cheese, honey apple cider vinaigrette

SALAD BAR

Spinach power greens, Mesclun, Romaine

Honey pecans, dried cranberries, pepitas, marinated cheese, feta, Parmesan

Cherry tomato, cucumber, bacon bits, herb crouton, corn, watermelon radish, asparagus

Herb balsamic, buttermilk ranch, roasted garlic Caesar, citrus

CHILLED SEAFOOD ON ICE

Chilled Lemon Shrimp and Green Lip Mussels

Lemon and lime wedges, traditional cocktail sauce, mignonette sauce, melted butter, black pepper, hot sauce, saltine crackers

INTERACTIVE SUSHI BAR

Assorted chef's selection of sushi and sashimi

Gari Ginger, shoyu & wasabi

OPEN FACED SANDWICH

Caprese Bruschetta

Herb focaccia toast, confit tomato, onion basil jam, pickled eggs, cottage cheese, micro greens

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MEDITERRANEAN MEZZE

Hummus beiruti – *Spicy chickpea dip*
Tabouleh – *Wheat and parsley salad*
Tzatziki – *Greek yogurt dip*
Shanklish – *Lebanese cheese*
Muhamara – *Sweet pepper and walnut dip*
Babaganoush – *Eggplant dip*
Dolmas – *Vine leaf-wrapped rice*

Vegetable crudité and pita dippers

CHEESE AND CHARCUTERIE

Chef's Selection of Assorted Artisanal Cheeses and Charcuterie

Grapes, creole mustard, fig jam, marinated olives, nuts, cornichons, grain mustard, crackers

BOULANGERIE

Christmas bread wreath display, braided Swiss Zopf brioche, artisan bread loafs, cinnamon wheel bread, Parmesan chili lavosh, stollen bread, chocolate croissants, panettone, hot cross buns, assorted dinner rolls, sliced breads, breakfast pastries, croissant pigs in blanket

Honey butter, cinnamon butter, chili-lime butter, whipped butter

SOUP

Hearty lobster bisque, olive sourdough, fennel slaw

BREAKFAST FAVORITES

Cheese & Herb Soft Scrambled Eggs
Chicken Apple Sausage
Maple Black Pepper Bacon
Sweet Potato, Pepper, and Onion Hash

PANCAKE STATION

Freshly made buttermilk Pancakes with Choice of toppings:
Blueberry, Chocolate, Reese's

Whipped cream, maple syrup, chocolate sauce, berry compote, strawberries

EGGS TO ORDER

Organic Eggs

Onions, tomatoes, peppers, spinach, jalapeño, mushroom, cilantro, serrano chorizo, ham, bacon, sausage, cheddar, pepper jack

CARVING STATIONS

Honey Baked Ham

Broccoli almondine, candied sweet potato casserole, honey mustard glaze

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Garlic and Herb Crusted Prime Rib Roast

Horseradish mashed potato, Brussel sprouts and sweet potato hash, peppercorn red wine au jus

Juniper Brined Boneless Turkey Breast

Cornbread stuffing, turkey gravy, cranberry sauce

PASTA AND RISOTTO STATION

Rigatoni, Spaghetti, Arborio Rice, Butternut Squash Ravioli

Asparagus, forest mushrooms, spinach, caramelized onions, roasted peppers, courgetti, English Winter peas, confit garlic, niçoise olives

Smoked chicken, pancetta, shrimp

Tomato sauce, alfredo sauce, pesto sauce

KIDS BUFFET

Alfredo Pasta
Cheese Melt Meatballs
Smiley Hash Brown
Corn Hush Puppies
Fruit Cups

Ketchup, ranch, bbq sauce

DESSERT DISPLAY

Display

Christmas yule log
Selva nera chocolate cake
Berry meringue wreath
Tart nocciola slices
Chocolaté croquembouche

Christmas Cookies and Cupcake Display

Assorted holiday cookies and bark
Ricotta orange cupcake with strawberries
Dark chocolate and peppermint cupcake (Santa strawberry)

Individual

Kahlua tiramisu verrine
Berry crème brûlée
Chocolate pecan pies
Cranberry orange tart
Rum and prune frangipane

Hot Treats

Warm churros salted caramel sauce.
Christmas bread pudding, crème anglaise

Christmas Cookie Decoration Activity Station

\$76 Adults, \$44 children 6–12 (plus tax)

Complimentary for Children 5 & Under

Seating Available Every Forty-Five Minutes

From 11:00 a.m. to 3:00 p.m.