

'TIS THE SEASON

WEDNESDAY, DECEMBER 25 IN THE TERRACE ROOM

PLEASE CALL FOR RESERVATIONS, 412-553-5235.

BREAD DISPLAY

ASSORTED BREADS

with Maple Infused Tuscan Butter

FARMERS BREAD, TUSCAN LOAF, BREAD WORKS
ASSORTED STICKS

EGG STATIONS | BREAKFAST

EGGS BENEDICT

OMELET STATION

EGG SOUFFLE

with Chevre and Roasted Vegetables

BISCUITS & SAUSAGE GRAVY

Red Flannel Hash

GINGERBREAD SPICE PANCAKE

PORK & ARTISAN SAUSAGE

CRISPY APPLE WOOD SMOKED BACON

CRANBERRY ORANGE BREAD PUDDING

APPETIZER STATION

DOMESTIC & IMPORTED CHEESES

ASSORTED MAKI ROLLS

Wasabi, Ginger, Soy

SHRIMP LUGE

Cocktail Shrimp, Chile & Wasabi Sauces, Lemon

TEA CURED GRAVLAX

Sliced house cured Salmon

CHEF'S SELECTION OF CHARCUTERIE ITEMS

BREAKFAST PASTRIES

THE CARVERY

SALMON WELLINGTON

TRADITIONAL HONEY GLAZED HAM

MAPLE CLAZED ROASTED TURKEY BREAST

VEGETABLES & SIDE DISHES

GLAZED BABY CARROTS

with Tarragon

EMERALD VALLEY CHEDDAR AU GRATIN POTATOES

ROASTED SWEET POTATOES

ASPARAGUS

with Citrus Butter

SALT ROASTED BEETS

DESSERT STATION

CHOCOLATE ORANGE POSSET

PEPPERMINT BARK & CRANBERRY PEPITA BARK

MINI CINNAMON BUNS

MAPLE MOUSSE

Candied Pecan

BAKED APPLES

Dulce de Leche, Rum Raisin Crème Anglaise

HOLIDAY CAKES AND PIES

\$55 ADULTS, \$27 CHILDREN 6 - 12 (PLUS TAX)
COMPLIMENTARY FOR CHILDREN 5 & UNDER

SEATING AVAILABLE EVERY HALF AN HOUR
FROM 7:00 A.M. TO 5:00 P.M.