

A festive Christmas buffet table setting. The table is set with white plates, folded white napkins, and silverware. A large, vibrant floral centerpiece is the focal point, featuring deep red roses, pink flowers, and greenery. A lit candle in a glass holder adds a warm glow to the scene. The text "Christmas Buffet" is overlaid in a white box in the center of the image.

Christmas Buffet

BREAKFAST FAVORITES

Fresh from the Bakery:
Croissants, Danish and Seasonal
Muffins

Seasonal Melons

Seasonal Assortment of Do-Rite
Donuts

Greek Yogurt Parfait, Fuyu
Persimmon Preserve, Walnut
Granola

Organic Chai Seeds Pudding,
Brulee Banana, Coconut Chips,
Cocoa Nibs

Poached Eggs Benedict with
Canadian Bacon

Caramel Pecan French toast
Lemon Curd, Toasted Pecans

Warm Cheese Blintz with
Cranberry Compote

Vanilla Pearl Sugar Belgian
Waffles Vermont Maple Syrup,
Applewood Smoked Bacon

Fingerling Potatoes with Scallion,
Parmesan and Honey

HOLIDAY FAVORITES

Pan Roasted Duck Breast, Spiced Plum
Glaze

Greek Sea Bass, Sweet Peppers and
Tomato Stew

Whipped Truffled Yukon Potatoes

Charred Brussels Sprouts, Lemon and
Chili

Roasted Seasonal Root Vegetables

Spinach Tortellini, Market Mushrooms,
Garlic Cream

OMELET STATION

Cage Free Eggs and Egg Whites with
choice of:

Swiss and Cheddar Cheese, Country
Ham, Smoked Salmon, Scallions,
Mushrooms, Tomatoes, Asparagus and
Bell Peppers

CARVING

Garlic Butter Tomahawk Rib Eye Steaks

Honey Glazed Smoked Bone-in Ham

Béarnaise Sauce, Horseradish Cream,
Salsa Verde

Stone Ground Mustard Sauce,
Pineapple Chutney

SMOKE HOUSE STATION

Cold Smoked Scottish Salmon,
Pastrami Salmon, Dill Salmon with
Sliced Heirloom Tomatoes, Whipped
Cream Cheeses

Assortment of Bagels

FARMHOUSE CHEESE AND CURED MEATS

Flatbreads, Grissini, Country Bread and
Marinated Olives

Pickled Vegetables, Gourmet Mustards
and Fruit Compotes

LITTLE ONES

Tiny Vegetables with Hummus
Strawberry and Marshmallow Santa
Peanut Butter and Jelly Sandwiches
Macaroni N Cheese
Crispy Chicken Fingers
Cheeseburger Sliders on Sesame Bun

D.D.I.Y SALADS (Don't Do It Yourself)

Kale Caesar Salad: Romaine Hearts,
Baby Kale, Roasted Tomatoes,
Croutons and Caesar Salad

Harvest Salad: Butternut Squash,
Pickled Cranberries, Gem Lettuce,
Toasted Seeds and Apple Cider
Dressing

Heirloom Tomato Panzanella: Farmed
Tomatoes, Basil, Country Bread,
Pickled Onions, Arugula

Israeli Salad: Crispy Falafel, Cucumber,
Feta Cheese, Sliced Olives, Mint and
Hummus

Chopped Salad: Iceberg Lettuce,
Roasted Chicken, Bacon Lardons,
Avocado and Grilled Corn

A BOUNTIFUL OCEAN

Chilled Jumbo Shrimp, Alaskan Snow Crab
and King Crab, Seasonal Selection of
Oysters

Bay Scallop Ceviche with Sweet Peppers
and Preserved Lemon

Traditional Cocktail Sauce, European
Cocktail Sauce, Horseradish

TACO AND TAMALE

Achiote Pork Carnitas Tostada, Roasted
Pineapple and Pickled Onions

Grilled Mahi Fish Taco, Tomato Salsa,
Avocado, Crema

Oaxaca and Poblano Pepper Tamales

Cilantro, Radish, Queso Fresco, Cotija,
Tomatillo Salsa

DESSERT

Crepe Station

Suzette Sauce, Nutella, Market Berries,
Chantilly Cream

Lavish Selection of Tarts, Éclairs, Petit
Fours, Cakes, Macaroon, Cookies and
Candies

POKE

Salmon, Ahi Tuna and Tofu Poke

Soy Ginger, Spicy Chili Sauce, Citrus
Yuzu Sauce

Edamame, Sweet Onions, Red
Cabbage, Pineapple, Tomato, Pickled
Jalapenos, Carrot, Pickled Ginger,
Daikon Sprouts, Crispy Shallots,
Togarashi, Sesame Seeds, Furikake

RAMEN

Egg Noodles, Soba Noodles

Pork Broth, Miso Broth

Pork Belly, Spiced Beef, Char Siu
Shrimp, Tofu

Kimchi, Nori, Mushrooms, Marinated
Soft Boiled Egg

Ginger, Soy Sauce, Chili and Toasted
Sesame seeds

SUSHI

California, Spicy Tuna, Vegetable and
Tempura Shrimp