

The Langham Christmas Buffet 2017

\$145 Per Person/\$50 Children

10am-3pm

Breakfast Favorites

Fresh from the Bakery: Croissants, Danish and Seasonal Muffins

Seasonal Melons with Market Berries

Greek Yogurt Parfait, Fuyu Persimmon Preserve, Walnut Granola

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

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Poached Eggs Benedict with Canadian Bacon

Caramel Pecan French Toast

Warm Cheese Blintz with Cranberry Compote

Vanilla Pearl Sugar Belgian Waffles

Applewood Smoked Bacon and Country Sausage

Fingerling Potatoes with Scallions, Parmesan and Honey

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Omelet Made To Order

Cage Free Eggs and Egg Whites with Choice of

Swiss and Cheddar Cheese, Country Ham, Smoked Salmon, Scallions,

Mushrooms, Tomatoes, Asparagus and Bell Peppers

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Smoke House

Cold Smoked Scottish Salmon, Pastrami Salmon, Dill salmon

With Sliced Heirloom Tomatoes, Whipped Cream Cheeses

Assortment of Bagels

Artisanal Cheeses and Cured Meats

Farmhouse Cheese and Cured Meats, Flatbreads, Grissini, Country Bread and Marinated Olives

Pickled Vegetables, Gourmet Mustards and Fruit Compotes

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 Lardon, avocado and Grilled Corn

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Poke and Sushi

California, Spicy Tuna, Vegetable and Tempura Shrimp

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

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Taco and Tamale

Achiote Pork Carnitas Tostada, Roasted Pineapple and Pickled Onions

Red Snapper Fish Taco, Tomato Salsa, Avocado, Crema

Oaxaca and Poblano pepper Tamales

Cilantro, Radish, Queso Fresco, Cotija, Tomatillo Salsa

Holiday Favorites

Garlic Butter Tomahawk Rib Eye Steaks

Honey Glazed Smoked Bone-in Ham

Béarnaise Sauce, Horseradish Cream, Salsa Verde

Stone Ground Mustard Sauce, Pineapple Chutney

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Pan Roasted Duck Breast, Chestnuts, Spiced Plum Glaze

Searred Black Cod, Braised Gigante Beans, Fennel and Oven Dried Tomatoes

Whipped Truffled Yukon Potatoes

Charred Brussel Sprouts, lemon and Chili

Roasted Seasonal Root Vegetables

Spinach Tortellini, Market Mushrooms, Garlic Cream

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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

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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

A Bountiful Ocean

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

Red Snapper Ceviche with Lime, Cilantro and Aji Amarillo

Traditional Cocktail Sauce, European Cocktail Sauce, Horseradish

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Dessert

Crepe Station

Suzette Sauce, Nutella, Market Berries, Chantilly Cream

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

Hot Chocolate Bar – “Grand Cru” Sipping Chocolate, Milk Chocolate Hot Chocolate and Mexican Hot Chocolate accompanied by a variety of seasonal toppings including whipped cream, marshmallows, peppermint candy canes and chocolate shavings.

Boutique Cake Station

A selection of classic American layer cakes such as Devil’s Food Chocolate Cake, Red Velvet Cake, Carrot Cake and Lemon Chiffon, cut and served a la minute to the guest.